

CHOCOLATE PASTRY

MODE

Specialties:

Vertical layers with Callebaut Origine "Sao Thomé" and "Arriba", hazelnuts, and apricot will melt in the mouth while 3 different textures are felt.

Biscuit Noisette

- Powder sugar 135g
- Hazelnut powder 135g
- Egg 112g
- Egg yolk 72g
- Egg white 247g
- Sugar 90g
- Flour 72g
- Cocoa powder 36g

Make meringue with egg white and sugar. Beat egg, egg yolk, powder sugar, hazelnut powder and once well mixed, add meringue. Add cocoa powder and flour and mix. Bake for 18 minutes with 170°C. Let it cool. Cut into 7 pieces (22.5 cm X 6.5 cm).

Biscuit Brownie

- Callebaut "3815NV" 200g
- Butter 166.6g
- Egg 232g
- Sugar 133.3g
- Brown sugar 133.3g
- Salt Little
- Hazelnut powder 133g
- Flour 50g
- Baking powder 10g

Mix egg, "3815NV"& butter. Add sugar, brown sugar and pinch of salt. Mix all together. Spread onto the silpat and bake for 20 mins. with 160°C.

Hazelnut Nougat

- Butter 51.75g
- Glucose 21g
- Sugar 62.75g
- Pectin 7g
- Hazelnut (minced) 97.5g

Pour butter, glucose, sugar & pectin together. Add hazelnut and mix. Spread onto silpat and bake for 20 minutes with 160°C.

Hazelnut Chocolate

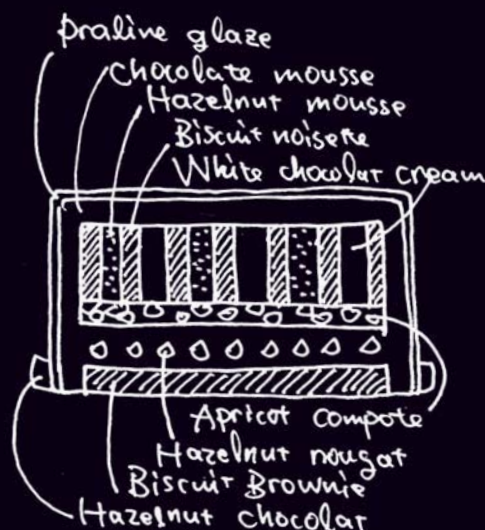
- Hazelnut nougat 65g
- Callebaut Origine "Arriba" 25g
- Rafti cacao Little

Combine crumbled hazelnut nougat & "Arriba" to make coating. Sprinkle rafti cacao.

Syrup

- Syrup 30° Baumé 100g
- Apricot liquor 33g

Mix syrup and apricot liquor



Apricot Compote

- Apricot cube	220g
- Sugar	38.5g
- Butter	13.8g
- Apricot liquor	13.8g
- Pectin	2.5g

Pour butter, apricot cube, sugar and pectin into a pot and boil down. Add apricot liquor and then move it to vat. Cool it, pour onto mould and freeze.

White Chocolate Cream

- Callebaut "W2NV"	82g
- Apricot purée	13.8g
- Invert sugar	20g
- Gelatine	2.6g
- Water	16g
- Fresh cream 35%	200g
- Apricot liquor	6.6g

Boil apricot purée and invert sugar and mix "W2NV". Add gelatine, fresh cream and apricot liquor.

Crème Anglaise de Base

- Milk	216g
- Egg yolk	13.8g
- Sugar	52.8g
- Gelatine	5.4g
- Water	2.5g

Boil milk, cook by adding egg yolk and sugar. Add gelatine and sieve.

Hazelnut Mousse

- Crème anglaise de base	95g
- Home made hazelnut praline paste	53g
- Callebaut Origine "Arriba"	23g
- Fresh cream	20g

Mix crème anglaise, "Arriba", and hazelnut praline paste and add whipped cream and stir.

Chocolate Mousse

- Crème anglaise de base	213.75g
- Callebaut Origine "Sao Thomé"	172.5g
- Callebaut Origine "Arriba"	114g
- Whipped cream	286.5g

Mix crème anglaise and melted "Sao Thomé" and "Arriba" until emulsified. Add whipped cream and stir.

Praline Glaze

- Callebaut Origine "Arriba"	114g
- "PRA-CLAS"	125g
- Fresh cream	150g
- Nappage	450g
- Water	165g
- Silver powder	Some

Boil fresh cream, nappage, & water. Add "Arriba" and "PRA-CLAS" and stir, sieve it.

Assembly

Prepare 3 moulds. Place biscuit noisette which is soaked in syrup. Pour white chocolate cream and put biscuit noisette again. Pour hazelnut mousse on top and freeze. When all is frozen, combine all 3 moulds together and then put biscuit noisette on top which becomes 13 layers. Cut 2cm each. Put biscuit brownie on the mould with the size of 24cm x 8cm x 4.8cm. Pour chocolate mousse and sprinkle hazelnut nougat. Add apricot compote and put horizontally 13-layer of mousse on it. Pour chocolate mousse and freeze it. Coating with praline glaze and decorate with hazelnut chocolate.

