

PETIT GATEAUX



CARAMELIZED SUGAR

95 g sugar
30 g butter
2 g salt

Dry caramelize the sugar in a clean saucepan by adding the sugar and stirring gently, ensuring that all dissolves and fully caramelizes. Add the butter and salt immediately to stop it cooking. Pour onto a silpat and cool at room temperature. Once cold, grind to a powder in a food processor.

CARAMEL CRÉME BRULEE

9 g gelatin mass
185 g heavy cream
5 vanilla paste Agrimontana
45 g egg yolks
50 g caramelized sugar

In a saucepan bring the cream and vanilla to a boil. In a separate bowl combine the yolks and caramelized sugar and whisk together. Pour the hot liquid onto the yolks a little at a time to temper them then transfer the mixture back to the saucepan and cook up to 80°C. add the gelatin mass and pour into some inserts mold (pomponette) and freeze.

PRALINE MOUSSE

50 g gelatin mass
375 g whipped cream
80 g sugar

25 g water
75 g whole eggs
85 g egg yolks
220 g hazelnut praline paste

in a small saucepan, bring sugar and water to 123-128°C. In a stand mixer fitted with the whisk attachment, and start whipping the eggs and yolks once frothy pour the hot syrup onto them and keep whipping until they get to room temperature (pate a bombe). Mix the praline paste with a small amount of whipped cream then fold it into the pate a bombe together with the melted gelatin mass. Fold in the remaining whipped cream.

CRUNCH BASE

45 g hazelnut grains
30 g rice krispies
90 g paillete feuilletine
2 g salt
38 g dark chocolate 70%
150 g milk chocolate
30 g hazelnut paste

Combine all the dry ingredients together. Mel the chocolates and pour them onto the dry ingredients together with the hazelnut paste and mix to combine.

Make some Ø7cm discs on a silpat using approximately 20g of mixture for each disc. Set aside to set.

DARK CHOCOLATE MIRROR GLAZE

135 g gelatin mass
125 g water
225 g granulated sugar
225 g glucose
225 g dark chocolate 70%
160 g sweetened condensed milk
90 g neutral glaze Valrhona absolut crystal

Bring at 103°C water, sugar and glucose. Add the gelatin mass, stir to combine, pour the hot mix onto the chocolate and blend with a stick a blender to combine. While blending add the condensed milk and the neutral glaze having care not to form any air bubbles that might ruin the end product.

Cover with plastic on contact and let it sets in the fridge for 24 hours.

GARNISH

360 g dark chocolate 54%
4 g water

Temper the chocolate, add the water in 2 additions then pipe some spirals onto a silpat. Set aside to set. Freeze and spray with some brown velvet spray before use

EXTRA GARNISHES

Glucose

ASSEMBLY

Pipe the praline mousse into a semi-sphere mold, add the crème brulee insert, cover with some mousse and smooth out with a spatula. Blast freeze.

Glaze the dessert with the chocolate mirror glaze, then lay it onto a disc on crunch base and plate as shown in the picture garnishing it with a few drops of glucose.

