

# PETIT GATEAUX



## **CAMELIZED 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.

## **CAMEL 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.

