

Praliné



For 12 individual cakes

Hazelnut soft sponge :

*80g roasted hazelnut powder
66g brown sugar
22g egg white
27g egg yolk
18g icing sugar
0.25g salt
0.5g vanilla
35g cream
152g butter
75g flour
5g baking powder
180g egg white
26g brown sugar
75g caramelised almonds and hazelnuts*

*Mix the first eight ingredients together.
Add the hot hazelnut brown butter.
Stir in flour mixture + sifted baking
Stir in the whites (2) with the brown sugar
(2)
Spread on a baking plate to 1cm high
sponge.
Deposit the crushed caramelized almonds
and hazelnuts.
Cooking 170 ° C for 12 minutes, ventilation 4,
open our*

Almond streusel :

*46g butter
46g sugar
46g flour
61g almond powder
0,6g sea salt*

*Soften the butter.
Add sugar, flour, almond powder and salt.
Spread between two sheets. Reserve at 4 ° C.
Bake at 160 ° C.*

Praline cremeux :

*125g milk
125g cream
10g powdered milk
30g sugar
40g egg yolk
75g praliné
21g gelatin mix*

*Heat the milk, cream and milk powder.
Add the yolks and the sugar, cook the
cremeux to 85°C.
Add the gelatin and praline and then
immediately pour the cremeux into molds in
the freezer.*

Soft caramel :

*125g cream
½ vanilla pod
75g glucose
75g sugar
35g butter
1g sea salt*

*Boil the cream with the vanilla, let infuse 30
mintes at least.
Melt the glucose in the pan, add the sugar in
three time.
Realise a clear caramel, add the cream.
Cook to 112°C.
Let warm the caramel and add the butter
and the salt.*

Praline mousse :

*140g milk
70g cream
21g powdered milk
30g egg yolk
52g sugar
49g gelatin mix
100g praliné
200g whipped cream*

*Boil milk, cream and milk powder
Pour over the yolks and sugar.
Cook to 85°C.
Add the gelatin and cool to 30 ° C
Add praline and whipped cream.
Use directly.*

Dulcey spray :

*150g Dulcey couverture
150g cocoa butter*

*Melt the couverture and the cocoa butter to
45°C, mix, sift and spray directly.*

Assembly :

Spread the streusel to 2mm, cut discs 4cm in diameter, cook on silpain at 165 ° C.

Cut about 12 4 cm diameter discs in the hazelnut sponge, pipe a good caramel point in the center.

For dessert, assemble inside out, pipe the mousse in Dinara Kasko's "Pentagon" mold, line the edges, then remove the praline cremeux insert.

Pipe the mousse until the 75% of the mold, deposit the biscuit then the streusel to smooth then freeze.

Unmold the frozen dessert, spray with the Dulcey gun.

Decorate with isosceles triangles of 3cm side made with Dulcey chocolate. Place a few pieces of gold leaf and some pieces of hazelnut skins.

Squeeze a roasted hazelnut over the entremets.

