

The coffee hazelnut



For 12 individual cakes

Hazelnut soft sponge :

125g brown sugar
100g eggs
33g icing sugar
150g hazelnut powder
0.5 salt
142g brown butter
70g flour
4g baking powder
167g egg white
25g brown sugar

Whipp the eggs, the brown sugar, the icing sugar, the roasted hazelnut powder, the salt, add the tempered hazelnut butter, then the sifted flour with the baking. Finish by adding the egg whites, whipped and tight with the brown sugar.

Pipe the biscuit on plate with silpat.

Add pieces of hazelnut and soft caramel. Bake at 165°C.

Coffee cremeux :

125g cream
125g milk
10g powdered milk
10g coffee beans
40g sugar
40g egg yolk
21g gelatin mix

Boil the milk, the cream, the powdered milk and the ground coffee beans.

Infuse 15 minutes.

Beat the egg yolks with the sugar.

Cook the cream to 85°C.

Add the gelatin and mix.

Pour into an insert mold. Freeze.

Hazelnut whipped ganache :

200g cream	Boil the cream with sugars.
26g glucose syrup	Pour on Opalys couverture. Mix with the hand blender.
26g inverted sugar	
220g Opalys couverture	Add the second cream weighing and mix it. Add the hazelnut paste, mix. Let it cool one night.
400g cream	
100g pure hazelnut paste	The next day, whip the cream to the consistence you want. Use directly

Dulcey spray :

150g Dulcey couverture	Melt the couverture and the cocoa butter to 45°C, mix, sift and spray directly.
150g cocoa butter	

Assembly :

Cut about 12 discs 4 cm diameter discs into the hazelnut sponge.

For the entremets, make a reverse assembly, pipe the mousse in the "Jasmine" mold from Pavoni, line the edges, then place the insert of creamy coffee.

Pipe the mousse up to 80% of the mold, place the sponge, smooth and then freeze.

Unmold the frozen dessert, spray with the Dulcey spray gun.

Glue a chocolate coffee bean on the top, stick three roasted half-hazelnuts around the desserts, then place pieces of gold leaf. Finally, scrape a coffee bean above the dessert.

