

## *Splinter*



*For 12 individual cakes*

### ***Almond soft sponge***

*92g almond  
72g brown sugar  
46g egg white  
30g egg yolk  
0.5 salt  
4g vanilla powder  
87g butter  
44g flour  
2.5g baking powder  
102g egg white  
15g brown sugar*

*Roast the almond and mix them. Add the brown sugar, the eggs, the salt and vanilla. Add the tempered melted butter, then after the sifted flour and baking powder. Finishing by adding the whipped egg white with the sugar. Mix gently and pour on an oven plate. Cook at 165°C.*

#### ***Praline reconstitued shortbread :***

<i>22g butter</i>	<i>Mix soft butter, brown sugar, almond powder, flour and crushed almonds, spread between two sheets and bake at 150 ° C in the oven.</i>
<i>22g brown sugar</i>	
<i>28g almond powder</i>	
<i>22g flour</i>	<i>Crush the shortbread, melt the milk cover and the butter, add the hazelnut paste and mix with the shortbread.</i>
<i>18g crushed almonds</i>	<i>Spread between two sheets, cut 4cm diameter discs and freeze.</i>
<i>32g praline</i>	
<i>22g hazelnut paste</i>	
<i>10g butter</i>	
<i>22g 40% milk couverture</i>	

#### ***Praline cremeux :***

<i>125g milk</i>	<i>Heat the milk, cream and milk powder.</i>
<i>125g cream</i>	<i>Add the yolks and the sugar, cook the cremeux to 85°C.</i>
<i>10g powdered milk</i>	<i>Add the gelatin and praline and then immediately pour the cremeux into molds in the freezer.</i>
<i>30g sugar</i>	
<i>40g egg yolk</i>	
<i>75g praliné</i>	
<i>21g gelatin mix</i>	

#### ***Praline confit :***

<i>90g crème UHT</i>	<i>Boil the cream</i>
<i>120g praliné amande 50%</i>	<i>Pour on the almond praline and almond paste.</i>
<i>20g pâte pure amande 100%</i>	<i>Mix and add the salt.</i>
<i>0.5g fleur de sel</i>	<i>Pipe into the insert mold. Freeze.</i>

#### ***Almond mousse :***

<i>134g milk</i>	<i>Heat the milk, the cream and the powdered milk.</i>
<i>34g cream</i>	<i>Mix the sugar with the egg yolk.</i>
<i>30g powdered milk</i>	<i>Cook the cream like an english cream (85°C) whisking all the time.</i>
<i>280g 50% almond paste</i>	<i>Add the gelatin and the almond paste and mix with an hand blender.</i>
<i>40g egg yolk</i>	
<i>50g gelatin mix</i>	<i>Cool down the cream to 30°C, add the whipped cream and the amaretto, use directly.</i>
<i>5g amaretto</i>	
<i>200g whipped cream</i>	

#### ***Dulcey spray :***

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

## Assembly :

For the entremets, make reverse assembly, pipe the mousse in the silikomart "stone" mold, line the edges, then place the creamy and confit double insert.

Pipe the mousse up to 70% of the mold, place the sponge then the reconstituted shortbread, smooth and then freeze.

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

Decorate with light brown sponge cake, caramelized almonds, crunchy cookie and dried fruit skin, make some almond confit dots and place a few pieces of gold leaf

