

The apple and hazelnut ball



For 12 individual cakes

Pate sable :

150g butter
1g sea salt
100g icing sugar
25g almond powder
50g eggs
250g flour

Cut butter into little cubes.

*Mix all the ingredients except the eggs into a powder.
When the powder is really homogeneous, add the eggs.*

Mix gently to obtain a homogeneous dough.

Film the dough and let cool in the fridge.

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 in 6cm diameter half sphere mold.

Add pieces of hazelnut. Bake at 165°C.

Apple compote :

10g butter
300g apples cubes
30g sugar
100g green apple puree
10g sugar
3g NH pectin

Melt the butter, add the apples and 30g of sugar, compote, add the green apple puree, then the 10g of sugar previously mixed with the NH pectin, bring to a boil.

Pour into an insert mold, freeze.

Hazelnut whipped ganache :

100g cream
13g glucose syrup
13g inverted sugar
110g Opalys couverture
200g cream
50g pure hazelnut paste

Boil the cream with sugars.

Pour on Opalys couverture. Mix with the hand blender.

Add the second cream weighing and mix it. Add the hazelnut paste, mix. Let it cool one night.

The next day, whip the cream to the consistence you want. Use directly

Milk chocolate and hazelnut covering :

200g milk chocolate couverture
100g cocoa butter
75g crushed caramelised hazelnuts

Melt the couverture and cocoa butter, add the crushed caramelised hazelnuts, en cover the frozen sponges.

Green mirror glaze :

125g water
300g sugar
187g glucose syrup
250g cream
93g powdered milk
88g gelatin masse
125g neutral glaze
75g olive oil
Qs. green food coloring

Cook the water, the sugar and the glucose to 110°C.

Add the hot cream mixed with the powdered milk.

Add the gelatin mass, the neutral glaze and the olive oil, mix.

Add the red coloring.

Let it fix during 24 hours in the fridge

Melt the glaze, use it between 30 and 35°C.

Assembly :

Roll out the dough to 3mm, cut out 6cm discs, bake on silpain for about 12 minutes at 165°C.

Dip the sponge in the crunchy coating and place on the sweet dough discs.

Pipe the mousse until about half of a 6cm half sphere mold, place the frozen insert, then freeze the dome.

Unmold the frozen dessert, smooth the bottom by rubbing it on a filmed marble then glaze with the green glaze.

Place on the first half of the cake, decorate the round with roasted hazelnut powder.

Decorate the top with a milk chocolate decor and half a golden hazelnut.

