

The Gianduja finger



For about 12 individual cakes

Hazelnut pate sable :

150g butter
1g sea salt
100g icing sugar
25g hazelnut 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.*

Gianduja confit :

150g milk
75g hazelnut gianduja
75g hazelnut pure paste
0.5g sea salt
50g caramelised hazelnuts

*Boil the cream.
Pour over the gianduja and pure hazelnut paste.
Mix and emulsify.
Add the salt and caramelised hazelnuts.
Pipe into insert molds, freeze.*

Gianduja mousse :

200g milk
36g gelatin mix
200g hazelnut gianduja
400g whipped cream

*Boil the milk. Add the gelatin
Pour over the gianduja. Mix.
Cool to 35 ° C and incorporate the whipped cream, use directly.*

Jivara whipped ganache :

62g cream

6g glucose

6g inverted sugar

87g Jivara 40% couverture

150g cream

Boil the cream with sugars.

Pour on Jivara couverture. Mix with the hand blender.

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

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

Use directly.

Milk chocolate spray :

150g Dulcey couverture

150g cocoa butter

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

Assembly :

Roll out the dough to 2mm, detail the bottoms with the cookie cutter provided with the mold. Place on baking sheet and bake at 165 ° C for about 10 minutes.

For the entremets, make a reverse assembly, pipe the mousse in the "finger" mold of silikomart, line the edges, then place the gianduja confit insert.

Smooth the dessert with the rest of the gianduja mousse. Freeze.

Unmold the frozen desserts, dip in the soft whipped ganache, and set in the freezer before spraying with the milky spray.

Place the desserts on the cooked bottoms.

Decorate with roasted half hazelnuts, hazelnut skins and pieces of gold leaf.

