

## *Peanut*



*For 12 individual cakes*

### *Peanut dacquoise :*

*25g hazelnut powder  
25g peanut powder  
100g icing sugar  
112g egg white  
36g sugar  
50g crushed peanuts*

*Roast hazelnuts and peanuts powders.  
Sift the icing sugar and the cooled powders.  
Whisk the egg whites, squeeze with the caster sugar.  
Gently mix the whites together and the powders.  
Add the peanuts and spread on a baking sheet. Bake at  
180 ° C.*

### *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.*

### **Peanut confit :**

180g water  
50g sugar  
30g gelatin mass  
240g peanut butter  
40g 100% peanut paste  
1g sea salt

Boil the water and the sugar. Add the gelatin mass.  
Pour on the peanut butter and paste, mix.  
Add the salt.  
Mix with an hand blender.

### **Peantut praline mousse :**

140g milk  
70g cream  
21g powdered milk  
30g egg yolk  
52g sugar  
42g gelatin mix  
100g peanut 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.

### **Milky chocolate cover :**

450g milk chocolate couverture  
450g cocoa butter

Melt the cocoa butter and the couverture together at 45 ° C, mix then filter, coat the cakes directly.

### *Assembly :*

Detail about 12 discs of peanut dacquoise, pipe a bit of caramel in the center.

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

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

Unmold frozen dessert, coat with cocoa butter and couverture mixture.

Glue pieces of peanuts, peanut skin and silver leaf.

