

## Stromae



For a six person cake

### Speculoos shortbread :

100g butter  
100g brown sugar  
30g sugar  
5g cinnamon  
1g salt  
25g eggs  
10g milk  
3g baking powder  
200g flour

Mix the butter with the sugars.  
Add cinnamon, salt, eggs, milk, baking powder and flour.  
Mix, stop as soon as the mixture is homogeneous.  
Spread the dough between two sheets to a thickness of one centimeter then bake at 165 ° C.  
Once cool, break the shortbread into pieces.



@Dimitribechez

### Speculoos reconstituted shortbread :

300g crushed speculoos  
30g brown sugar  
86g soft butter

Crush the speculoos, put the soft butter, cream with the brown sugar and mix with the shortbread.  
Mold in a circle 14cm in diameter and keep cold.

### Praline cremeux :

125g milk  
125g cream  
10g powdered milk  
30g sugar  
40g egg yolk  
100g speculoos paste  
21g gelatin mix

Heat the milk, cream and milk powder.  
Add the yolks and the sugar, cook the cremeux to 85°C.  
Add the gelatin and speculoos paste and then immediately pour the cremeux into molds in the freezer.

### **Praline mousse :**

140g milk  
70g cream  
21g powdered milk  
30g egg yolk  
52g sugar  
49g gelatin mix  
100g speculoos paste  
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.

### **Milk and Dulcey spray :**

75g dulcey couverture  
75g milk chocolate couverture  
150g cocoa butter

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

### *Assembly :*

Spread the reconstituted speculoos shortbread in a 14cm diameter circle and pipe a spiral of speculoos spread and reserve in the freezer.

For the entremets, make a reverse assembly, pipe the mousse in the "origami" mold of Dinara Kasko, line the edges, then place the insert of speculoos cremeux.

Pipe the mousse up to 75% of the mold, place the reconstituted shortbread, smooth and then freeze.

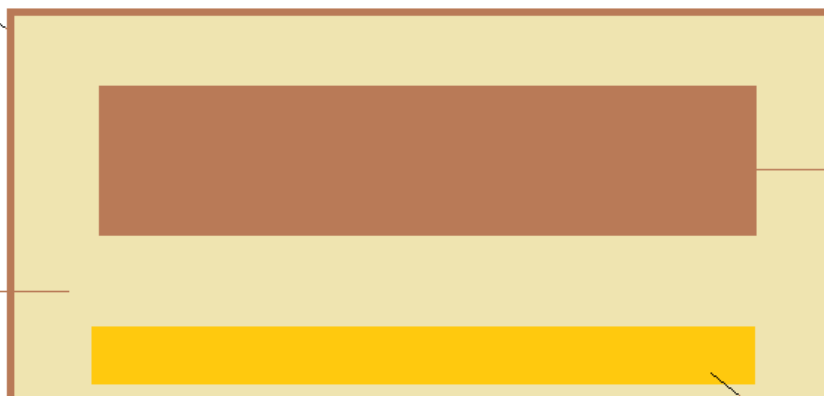
Unmold the frozen dessert, spray with the milky / dulcey gun.

Decorate the dessert with caramel dots and speculoos paste, small pieces of gold leaf and pieces of speculoos shortbread. Scrape a stick of cinnamon over the dessert.



Mixed milk chocolate  
and Dulcey spray

Speculoos mousse



Spéculoos cream

Speculoos reconstituted shortbread