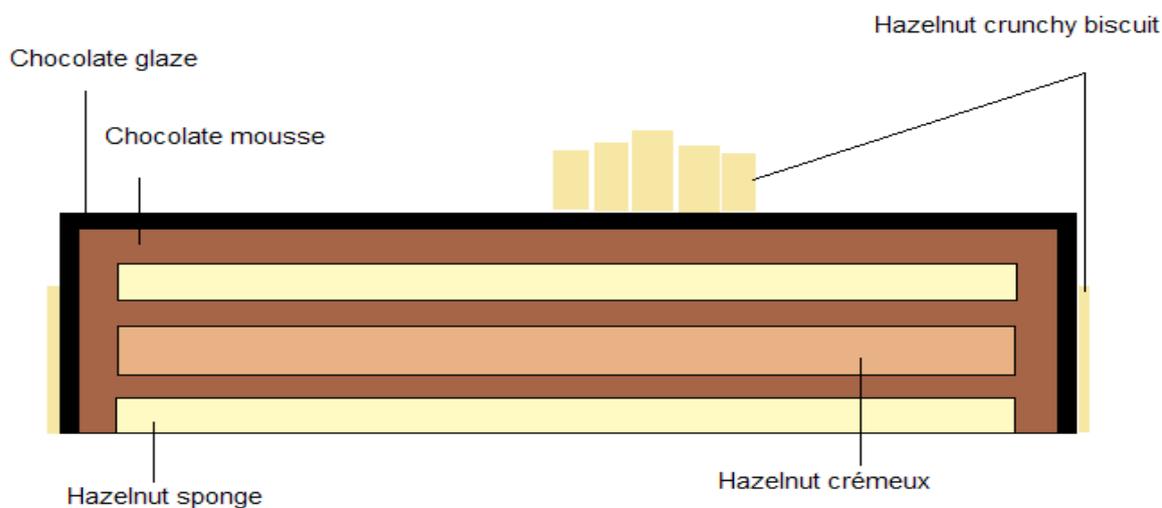


Côté



Desserts

Chocolate & Hazelnut mousse cake



Hazelnut sponge

62g / 2.2oz powdered sugar
62g / 2.2oz hazelnut powder
6 egg yolks
30g / 1.05oz wheat flour
50g / 1.8oz unsalted butter
125g / 4.4oz egg whites
75g / 2.6oz caster sugar

In a mixing bowl, beat the egg yolks with the powdered sugar and the hazelnut powder until fluffy. Then add the wheat flour, the melted butter and the egg whites beaten with the caster sugar. Pour into a baking sheet covered with greased baking parchment. Preheat the oven to 180°C/350°F/Gas 4 and bake for 12 minutes. Cut out two 18cm/7in circles.

Hazelnut crèmeux

60g / 2.1oz milk
150g / 5.3oz whipping cream 30% fat
170g / 6oz hazelnut paste
3 egg yolks
1 sheet of gelatin

Cook the milk, cream and egg yolks until 83-85°C/182°F. Add the hydrated gelatin. Pass through a sieve then pour over the hazelnut paste. Pour into a 18cm/7in ring mould and freeze.

Dark chocolate mousse

200g/7.05oz whipping cream 30% fat
300g/10.6oz dark chocolate 64% cocoa
300g/10.6oz whipped cream

Bring the cream to a boil then pour over the chopped chocolate. Mix well then add the whipped cream. Use a piping bag to fill in a ring mould. Freeze.

Dark chocolate glaze

150g / 5.3oz water
180g / 6.3 oz caster sugar
125g / 4.4oz crème liquide 30% M.G.
60g / 2.1oz unsweetened cocoa powder
3 sheets of gelatin

Bring the water, sugar and cream to 103°C/217°F. Remove from the heat then add the cocoa powder and the hydrated gelatin. Mix well and pass through a sieve. Let it cool and use at 30°C/86°F.

Crunchy hazelnut biscuit

50g / 1.8oz unsalted butter
50g / 1.8oz hazelnut powder
50g / 1.8oz brown sugar
50g / 1.8oz wheat flour

Combine all the ingredients. Spread (1/2cm in thickness). Preheat the oven to 160°C/325°F/Gas 3 then bake for 20 minutes. Let it cool and break into small pieces.