



JULIEN PERRINET

# VANILLA HAZELNUT ENTREMET

Recipe makes 3 entremet for 4 persons, 7cm high.

## Ingredients

### MADAGASCAR BOURBON VANILLA CREMEUX

440 g milk  
440 g cream  
280 g egg yolks  
90 g sugar  
**45 g Prova Gourmet Madagascar Bourbon vanilla extract with seeds**  
440 g white chocolate  
60 g mass gelatin

### CROUSTILLANT PRALINE

60 g feuillantine  
50 g milk chocolate  
10 g cocoa butter  
10 g hazelnut paste  
10 g cocoa nibs (roasted in oven 170°C during 10 minutes)

### NAMELAKA HAZELNUT PRALINE AND UGANDA VANILLA

500 g cream  
120 g praline hazelnut paste 50%  
**1 Prova Gourmet Uganda vanilla bean**  
180 g milk chocolate 40%  
50 g mass gelatin

### HAZELNUT DACQUOISE (for 1 TRAY 40x60 cm)

240 g egg whites  
120 g brown sugar (light)  
180 g icing sugar  
200 g hazelnut powder  
60 g flour type 45  
+/-80 g chopped toasted hazelnuts (165°C during 15 minutes)

### PRALINE FINANCIER (for 4 cake of 4-5 persons, 2cm high, 10 to 12cm diameter)

160 g brown butter  
250 g icing sugar  
120 g almond powder  
115 g flour type 45  
2.5 g salt  
**22 g Prova Gourmet Madagascar Bourbon vanilla extract with seeds**  
3 g baking powder  
45 g hazelnut paste  
290 g egg whites  
28 g inverted sugar

### PRALINE STREUSEL (150gr /cake)

235 g butter  
65 g hazelnut paste  
200 g flour type 45  
250 g cassonade  
250 g almond powder  
100 g diced almonds

### MADAGASCAR BOURBON VANILLA GLAZE

800 g UHT milk  
400 g 35% UHT cream  
288 g glucose  
300 g mass gelatin  
1560 g white chocolate  
240 g neutral glaze  
**120 g Prova Gourmet Madagascar Bourbon vanilla**

## Preparation

### MADAGASCAR BOURBON VANILLA CREMEUX

Like an Anglaise, add the vanilla extract, pour on white chocolate and add mass gelatin.

### CROUSTILLANT PRALINE

Melt milk chocolate, cocoa butter and hazelnut paste at 40°C.  
Add feuillantine and cocoa nibs roasted in the mix.  
Spread on top of the frozen financier sponge.  
Total amount : 55gr per cake.

### NAMELAKA HAZELNUT PRALINE AND UGANDA VANILLA

Infuse the vanilla bean split and scraped out in the cold cream for minimum 10 hours.  
Boil the cream, add praline.  
Pour on chocolate, add the liquid mass gelatin. Blend well.  
Keep in chiller at least 6 hours setting before using.

### HAZELNUT DACQUOISE (for 1 TRAY 40x60)

Whip the egg whites and brown sugar.  
Add the all the powders and spread the hazelnuts chopped.  
Bake at 175°C, 12-15 minutes.  
Cut small disks of 3,5cm diameter.

### PRALINE FINANCIER (for 4 cake of 4-5 persons, 2cm high, 10 to 12cm diameter)

Cook brown butter, allow to cold down.  
In a kitchen aid, pour all the powders, add the liquid egg whites and inverted sugar.  
Add the hazelnut paste and the cold brown butter in.  
Mix well. Pour in molds and bake at 170°C for 20 minutes.

### PRALINE STREUSEL (150gr /cake)

Soften butter, add hazelnut paste.  
Then all the powders.  
When obtain the dough, roll it between "Silpat®" at 0,2 cm high.  
Keep frozen. Bake at 160°C for 15 minutes.

### MADAGASCAR BOURBON VANILLA GLAZE

Boil milk, glucose and cream.  
Add gelatin and pour over the white chocolate and vanilla extract. Blend with hand blender.  
Add neutral glaze at 65°C and blend again.  
Prepare 24hours in advance. Keep in chiller,  
Use at 27-29°C.

## Associated products



EXTRACT  
MADAGASCAR BOURBON  
VANILLA  
WITH SEEDS



BEANS  
UGANDA VANILLA





extract with seeds

