



# TRISTAN ROUSSELOT ENTREMETS CACAO & NOISETTE

## Ingredients

#### HAZELNUT JOCONDE SPONGE

154 g Icing sugar 52 g Strong white flour 257 g Eggs 192 g Ground hazelnuts 170 g Egg whites 26 g Caster sugar

## 38 g Grapeseed oil HAZELNUT CREAM

80 g UHT whole milk 160 g Whipping cream 35% fat 14 g Hydrated gelatine 140 g Milk chocolate 40% 51 g Hazelnut paste

#### COCOA MOUSSE

99 g Caster sugar 39 g Cocoa powder 22-24% fat 72 g Water 151 g Egg yolks 51 g Hydrated gelatine 343 g Whipping cream 35% fat 24 g Caster sugar

#### **COCOA MIRROR GLAZE** 15 g Fish gelatine powder

40 g Water 345 g Caster sugar 156 g Water 276 g Whipping cream 35% fat 138 g Glucose syrup 102 g Cocoa powder 22-24% fat 40 g Invert sugar

#### DECORATION

200 g Dark chocolate 71% 30 g Cocoa nibs 30 g Hazelnuts 100 g Coffee Pearls - Prova Gourmet

## Preparation

#### HAZELNUT JOCONDE SPONGE

Sift the icing sugar and flour. Emulsify the whole eggs, the icing sugar, the flour and the ground hazelnuts for 10 minutes. Whisk the egg whites and stiffen with the caster sugar. Gently combine the two mixtures. Add the grapeseed oil. Weigh out 800 g per Silpat and per 40 cm x 60 cm baking sheet. Bake in a fan-assisted oven at 170 °C for 12 minutes.

#### **HAZELNUT CREAM**

Bring the milk and cream to the boil. Add the hydrated gelatine. Emulsify over the melted milk chocolate and the hazelnut paste using a spatula. Blend.

#### **COCOA MOUSSE**

Combine the caster sugar and sifted cocoa powder, add water and bring to the boil. Poach the egg yolks with the cocoa syrup at 85 °C. Add the hydrated gelatine. Whisk the mixture in a mixer fitted with a whisk attachment. At the same time, whip the cream with the caster sugar until soft consistency. When the pâte à bombe has reached 30 °C, add the whipped cream in several stages using a spatula.

#### COCOA MIRROR GLAZE

Hydrate the gelatine powder with water. Heat the caster sugar and the water to 120 °C. In another saucepan, bring the cream, glucose syrup, cocoa powder and invert sugar to the boil. Pour in the cooked sugar, followed by the hydrated gelatine, and mix vigorously without adding air to the mixture. Chill overnight in the refrigerator.

#### DECORATION

Melt the milk chocolate then temper it using the temperature chart. Spread a thin layer of chocolate onto an acetate strip 30 cm long and 15 cm wide. Wrap it around a tube 4 cm in diameter then leave to set overnight. Remove the chocolate circles from their rings. Crumble the cocoa nibs into small pieces, then sift to remove any powder.

#### ASSEMBLY

Pour 20 cm of hazelnut cream into a 4.5 cm cylinder mould, and place a sponge circle on top. Freeze then remove from the mould. Pipe 30 g of cocoa mousse into a mould, then insert the centre and level off to a smooth finish. Leave to set in the refrigerator for one hour, then freeze and remove from the mould. Heat the glaze to 31 °C then mix without adding any air bubbles. Glaze the entremets on a rack and place them on the cocoa sweet shortcrust pastry, then sprinkle delicately with cocoa nibs and hazelnuts. Place the chocolate circle on the top, then place the coffee pearls in the centre.

### Associated products

Cocoa pearls
WITH COCOA EXTRACT







