



Cocoa & Hazelnut ENTREMETS

INGREDIENTS

Recipe for 10 portions

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**





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PREPARATION

Recipe for 10 portions

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.

