

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 scrapted 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



BEANS
UGANDA VANILLA

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extract with seeds

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