

TRISTAN ROUSSELOT

PEANUTS & COFFEE ENTREMETS

Ingredients

PECAN SWEET PASTRY
22 g Pecan powder
42 g Potato starch
145 g Flour T55
0.8 g Fine salt
72 g Icing sugar
76 g Unsalted butter
42 g Whole egg

PEANUT PRALINE
50 g Peanut
10 g Raw almond
40 g Sugar
1.0 g Fleur de sel

COFFEE CREAM
5 g Glucose syrup
5 g Inverted sugar
1.0 g Pectin x58
138 g Liquid cream 35% fat
48 g Blonde chocolate
4 g Pure Colombian coffee extract Arabica - Prova Gourmet

PECAN SWEET PASTRY
22 g Pecan powder
42 g Potato starch
145 g Flour T55
0.8 g Fine salt
72 g Icing sugar
76 g Unsalted butter
42 g Whole egg

GENOA BREAD BISCUIT
322 g Almond paste 55%
269 g Whole egg
59 g Egg yolk
25 g Colombian coffee extract Pure Arabica - Prova Gourmet
66 g Flour T55
7 g Potato starch
52 g Unsalted butter

COFFEE MOUSSE
33 g Liquid cream 35% fat
33 g Pasteurized whole milk
13 g Egg yolk
8 g Gelatin mass
18 g White chocolate 28%
6 g Colombian coffee extract Pure Arabica - Prova Gourmet
90 g Liquid cream 35% fat

COFFEE GLAZE
243 g Water
15 g Pure lemon juice
48 g Glucose syrup DE40
126 g Sugar
4 g Pectin x58

Preparation

PECAN SWEET PASTRY
In a mixing bowl with a paddle attachment, crumble the butter, cut into small cubes, with the dry ingredients until it reaches a sandy texture. Then, add the whole eggs, and once the mixture starts to clump together, stop mixing to avoid kneading. If necessary, finish mixing by hand with a light touch to avoid developing the dough's gluten. Roll out the dough to a thickness of
2.5 cm between two sheets of parchment paper. Let it rest overnight in the refrigerator. Then, cut out fluted discs 5 cm in diameter. Bake for 20 min at 160 °C between two baking mats.

PEANUT PRALINE
Roast the peanuts and almonds for 20 min at 160 °C in a convection oven and then allow to cool. Make a brown caramel with the sugar, then pour over the almonds and fleur de sel. Cool, then blend the praline without heating. Pipe 8 g of peanut praline into pomponette moulds and freeze.

COFFEE CREAM
Heat the cream, glucose, inverted sugar, and pectin X58. Bring to a boil and pour over the chocolate coating. Blend, then pour 10 g over the peanut praline.

GENOA BREAD BISCUIT
In a food processor, blend the almond paste while gradually adding the whole eggs, egg yolks, and coffee extract until smooth. Transfer the mixture to a mixing bowl with a whisk attachment and emulsify. Then, add sifted flour and potato starch to the emulsified mixture. Finish by incorporating melted unsalted butter. Pour the biscuit mix into a 40 x 60 cm frame. Bake at 170 °C for 20 min. Cut out discs 3.5 cm in diameter and place them on the Colombian coffee cream in silicone pomponette moulds, then freeze and unmould the inserts.

COFFEE MOUSSE
Heat the cream and milk in a saucepan. Make a crème anglaise with the egg yolks. Incorporate the gelatin mass and white chocolate, then the Colombian coffee extract. Blend, then cool to 21 °C. Using a mixer with a whisk attachment, whip the sec portion of cream. Gently fold the whipped cream into the crème anglaise. Pipe 15 g of mousse into 4.5 cm diameter by 2.5 cm high silicone moulds. Immerse the frozen inserts into the mousse and smooth the tops. Chill in the refrigerator for 1 h, then freeze. Unmould the frozen desserts.

COFFEE GLAZE
Heat water, lemon juice, and glucose with the larger portion of sugar to 50 °C. Add pectin X58 mixed with the sec portion of sugar and blend using an immersion blender, then heat to 85 °C. Then add the Colombian coffee extract, cover with cling film directly on the surface, and let cool for 24 h before use. Warm the glaze before dipping the frozen desserts into it, sprinkle the edges with roasted and crushed peanuts, and place the desserts on the pecan sweet pastry discs.

WHIPPED COFFEE GANACHE
Boil the first portion of cream and pour it over the chocolate coating and gelatin mass, then blend, adding the sec portion of cream and the Colombian coffee extract. Strain and let cool for at least one night before use. The next day, whip using a mixer with a whisk attachment. Fill a piping bag fitted with a plain 14 nozzle and pipe a ball onto the desserts, then hollow out the ball using a warmed Parisian spoon.

DECORATION
Roast the peanuts for 20 min at 160 °C, then cool and crush them. Place coffee pearls in the center of the dessert on the hollowed-out coffee whipped ganache.

48 g Sugar
15 g Colombian coffee extract Pure Arabica - Prova Gourmet

WHIPPED COFFEE GANACHE
77 g Liquid cream 35% fat
38 g Blonde chocolate
5 g Gelatin mass
77 g Liquid cream 35% fat
4 g Colombian coffee extract Pure Arabica - Prova Gourmet

DECORATION
50 g Peanut
50 g Colombian coffee Pearls- Prova Gourmet

Associated products



PURE ARABICA
COLOMBIAN COFFEE
EXTRACT

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