



DULCEY-HAZELNUT ENTREMETS

Makes 6 entremets 16cm in diameter, 4.5cm high

SWEET AND SALTY CANDIED HAZELNUT

375g caster sugar 150g water 750g roasted hazelnuts 24g fleur de sel	Roast and skin the hazelnuts. Cook the sugar and water to 115°C. Add the hazelnuts and the fleur de sel to the cooked sugar. Coat the hazelnuts and leave to cool on a baking sheet.
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MOIST HAZELNUT CAKE

562g hazelnuts flour 450g caster sugar 225g dry butter 84% 825g whole eggs 180g egg whites 112g caster sugar For one 60 x 40cm sheet	In a food-processor, combine the hazelnuts flour, sugar and eggs. Once combined, add the butter. Meanwhile, whip the egg whites with the sugar. Carefully combine the two mixtures, spread into a frame and then sprinkle with crushed Candied Hazelnuts. Bake at 180°C for 15-20 minutes.
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BASIC CUSTARD

250g whipped cream 35% fat 250g whole milk 100g egg yolks 50g caster sugar	Bring the cream and the milk to a boil and then pour onto the egg yolks combined with the sugar (without whitening). Cook until the mixture coats the back of a spoon, at 84/85°C, strain and use immediately or set aside, chilling rapidly.
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DULCEY CRÉMEUX

580g Basic Custard 335g DULCEY 32% CHOCOLATE 5g gelatin 150g/14cm Ø insert	Soak and drain the gelatin and add to the hot, strained custard. Add to the melted chocolate (as for a ganache) and mix with a rubber spatula to make an emulsion with a smooth, glossy and elastic texture. Process to perfect the emulsion, taking care not to incorporate any air and working at 35 - 45°C. This technique guarantees the smooth texture of the crèmeux, even after thawing.
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LIGHT DULCEY COFFEE MOUSSE

<p><u>Milk coffee infusion</u> 45g Arabica coffee beans 500g whole milk</p> <p><u>Mousse</u> 380g Milk Coffee Infusion 15g gelatin 720g DULCEY 32% CHOCOLATE 775g whipping cream 35% fat</p> <p>300g/16cm Ø entremets</p>	<p>Heat the milk and infuse with the coffee beans for around 15 minutes. Strain and weigh out the infused milk.</p> <p>Soak the gelatin in a large quantity of water and drain well. Add to the hot, infused milk. Weigh out and melt the chocolate.</p> <p>Pour around 1/3 of the hot milk onto the chocolate and whisk to obtain a smooth, glossy and elastic texture, signifying the emulsion process is underway.</p> <p>Add the remaining milk, taking care to preserve the texture. When the chocolate mixture reaches 30-35°C, fold in the whipped cream.</p> <p>Pour immediately. Blast freeze.</p>
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SOFT DULCEY GLAZE

<p>450g whipping cream 35% fat 300g ABSOLU CRISTAL NEUTRAL GLAZE 6g leaf gelatin 795g DULCEY 32% CHOCOLATE</p>	<p>Soak and drain the gelatin.</p> <p>Melt the Dulcey chocolate.</p> <p>Heat the cream and add the gelatin. Meanwhile, melt the Absolu Cristal glaze separately at 60/70°C.</p> <p>Gradually pour the cream onto the melted chocolate and emulsify using a rubber spatula as for a ganache, and finish by adding the Absolut Cristal Neutral Glaze.</p> <p>Process to perfect the emulsion, taking care not to incorporate any air.</p> <p>It is better to set the glaze aside overnight before using.</p> <p>Use at a maximum temperature of 35°C.</p>
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ASSEMBLY

Cut 14cm Ø circles from the baked and cooled cake. Use a 10mm nozzle to pipe 150g of Dulcey Crèmeux in an irregular fashion onto the Hazelnut Cake to make the insert. Blast freeze. Line some 16cm Ø by 4.5cm high entremets rings with Rhodoïd strips. Make the Light Dulcey Coffee Mousse and then pour 300g in each ring, assembling the entremets upside-down. Then add the insert. Blast freeze.

FINISHING

Unmold the entremets, and glaze with the Soft Dulcey Glaze tempered to a maximum of 35°C. Temper some Dulcey chocolate. Stick some acetate sheets to some very flat trays. Roll the chocolate out on the sheets and sprinkle with ground instant coffee powder and then with the Candied Hazelnuts. Leave to set at 17°C. Arrange pieces of chocolate around the entremets and on the top. Add a house logo.