

Chocolate praliné cupcakes




VALRHONA
Let's imagine the best of chocolate®

Chocolate praliné cupcakes

AN ORIGINAL RECIPE BY *L'École Gourmet Valrhona*

Makes 15 cupcakes.

CUPCAKE BATTER

250g	Eggs
75g	Acacia honey
115g	Sugar
120g	Bread flour
25g	COCOA POWDER
75g	Almond flour
7g	Baking powder
120g	Heavy cream 36%
50g	Chocolate liqueur (optional)
105g	Butter
55g	ORIAIDO 60% chocolate

CUPCAKE BATTER

Mix together the eggs, honey and sugar without whisking.

Add the almond flour. Sift together the flour and **COCOA POWDER**, then sift into the mixture. Add the baking powder.

Stir in the heavy cream.

Add the chocolate liqueur (optional) and, finally, the melted **ORIAIDO 60%** chocolate and butter.

Pour approx. 60g of mix into the silicone cupcake molds. Cover with greaseproof paper and place 1 or 2 trays on top to make a weight (so the cake stays flat and will not rise too much in the oven).

Bake in a fan-assisted oven at 355°F (180°C) for approx. 15 minutes.

Turn out once completely cooled.

CHOCOLATE & ALMOND

AND HAZELNUT

PRALINÉ FILLING

600g	50% ALMOND & HAZELNUT PRALINÉ
195g	ORIAIDO 60% chocolate

CHOCOLATE & ALMOND AND HAZELNUT PRALINÉ FILLING

Mix the melted **ORIAIDO 60%** chocolate and the **ALMOND AND HAZELNUT PRALINÉ 50%**. Check that the temperature is between 113 and 118°F (45 and 48°C).

Cool in a bain-marie until it reaches 75°F (24°C).

Spread straight onto a silicone mat and leave to set for at least 3 hours at room temperature.

DECORATIONS

30g	MIXED CRUNCHY PEARLS
30g	Chopped hazelnuts

ASSEMBLY

When the **ALMOND AND HAZELNUT PRALINÉ** with **ORIAIDO 60%** chocolate has set, put it in a mixer and beat using the flat beater.

Stop as soon as the consistency is "pipable".

Put the praliné-chocolate mixture in a piping bag and make a nice swirl on each cupcake.

Garnish with **MIXED CRUNCHY PEARLS** and a few chopped hazelnuts.

Chef's tips

You can coat the base of the cupcake before piping out the beaten praliné.

You can switch **ORIAIDO 60%** chocolate for **CARAÏBE 66%** chocolate using exactly the same quantities.