

# Mango Praliné Galette



  
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# Mango Praliné Galette

AN ORIGINAL RECIPE BY CHEF BAPTISTE BLANC & *L'École Gourmet Valrhona*

Makes two 20cm galettes

Difficulty 🍳🍳🍳

## Prepare the day before:

Vanilla & hazelnut  
cream insert  
Mango compote

## To be done on the day:

Inverted puff pastry  
Assembling the galette  
Glazing syrup

## Required utensils:

Stand mixer  
Two 16cm rings  
One 20cm ring  
Acetate  
2 little prizes to hide  
in the galette  
1 brush

## INVERTED PUFF PASTRY

Preparation time: 1 hour

Leave to sit for: 6 hours

### Beurre manié

150g Plain flour  
380g Butter

### Détrempe Dough

350g Plain flour  
12g Fine salt  
4g Vinegar  
110g Butter  
150g Water

In a mixer with a dough hook, make the détrempe dough by mixing the flour, salt, water and vinegar, poured all at once.

Stop mixing as soon you obtain a completely smooth dough and form into a ball. Place some cling film on the mixture's surface and store in the refrigerator for at least 2 hours.

To make the beurre manié in the bowl of the electric whisk with a paddle attachment, mix the room-temperature butter with the flour. As soon as you obtain an even dough, stop mixing.

Create a roughly 5mm thick regular rectangle in between two sheets of baking paper using a rolling pin.

Keep the beurre manié in the refrigerator until it is to be added to the dough. After the resting time, spread the détrempe dough so that it stretches to two thirds of the surface of the butter rectangle.

Place the détrempe dough on one end of the beurre manié, ensuring that the surfaces align.

Fold the part of the beurre manié not covered by the détrempe over the détrempe.

Then, fold the combined two-layer part over this.

This step is known as a 'single turn'.

Rotate the dough by a quarter and then carry out a book turn. Put the dough aside, wrap in film and place in the refrigerator for at least 2 hours to ensure that the dough has time to rest.

Carry out another single fold and book turn, making sure that you rotate the dough by a quarter each time.

Put the dough aside, wrapping it in film and placing it in the refrigerator for at least 2 hours before rolling it out.

# Mango Praliné Galette

(Continued)

## VANILLA & HAZELNUT CREAM

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Preparation time: 15 minutes

Freezing time: 30 minutes

80g Creamed butter  
65g Icing sugar  
80g Hazelnut flour  
45g Whole eggs  
10g Potato starch  
Zest of 1 lemon  
1 **NOROHY vanilla bean**  
15g Roasted hazelnuts

Make the creamed butter\* then add the icing sugar, potato starch and hazelnut flour.

Fold in the eggs.

Finish off with the lemon zest and vanilla seeds.

Place 100g of hazelnut cream in two 16cm rings lined with acetate.

Arrange the toasted hazelnuts.

Freeze.

*\* Creamed butter: Cut 80g of butter into small pieces and leave at room temperature for 30 minutes. Put the softened butter in a mixing bowl. Use a spatula to beat it vigorously until it has the supple texture of a cream you would rub on your skin.*

## MANGO COMPOTE

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Preparation time: 15 minutes

Freezing time: 30 minutes

180g Mango purée  
15g Brown sugar  
4g Pectin  
3g Gelatine  
15g Water (to rehydrate the gelatine)  
15g Acacia honey  
120g Cubed mango  
30g Lemon juice  
As needed **50% Nutty Hazelnut & Almond Praliné**

Slightly caramelize the honey and add the diced mango. Cook for a few moments.

Add the mango purée and then, once the mixture is at 35/40°C, the pectin mixed with the brown sugar. Bring to the boil, then add the rehydrated gelatine and lemon juice.

Pipe 150g of mango compote onto the 2 hazelnut cream inserts.

Freeze. Pipe some **50% Nutty Hazelnut & Almond Praliné** onto the insert. Freeze.

You can add 1 or 2 little prizes to your galette before you freeze it to make it into a traditional French “galette des rois”.

## GLAZING SYRUP

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Preparation time: 5 minutes

50g Caster sugar  
25g Water

Boil the sugar and water.

Pour out and set aside in the refrigerator.

# Mango Praliné Galette

(Continued)

## ASSEMBLY

- 1 whole egg for glaze
- Sugar syrup (for when the galette is out of the oven)
- Water for assembly

Roll out the pastry to a thickness of 3mm. Leave to rest for 15 minutes before cutting to avoid the dough retracting. Cut out the four 20cm discs and place them on a tray covered with a Silpain baking mat. Brush some water around the base to stick together two pastry pieces during assembly. Put in place the frozen vanilla and hazelnut cream, mango compote and praliné insert. Place down the top and seal the edges tightly.

Glaze once and leave to rest for 5 minutes in the refrigerator. Glaze a second time and score out diamonds with the dull side of a knife. Pierce around the outside and at the center to allow steam to escape.

Leave to rest for 15/20 minutes in the refrigerator before cooking. Bake in a fan-assisted oven at 180°C for 45 minutes.

Take out of the oven and use the brush to apply a layer of sugar syrup.

Finish off by leaving the galette on a rack for 30 minutes so any excess moisture evaporates.