



Azélia Rock

hazelnut and strawberry coating


VALRHONA

Let's imagine the best of chocolate®

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AN ORIGINAL RECIPE BY *l'École Gourmet Valrhona*

Makes 6 plated desserts

To be done the day before:

AZÉLIA 35% whipped ganache

To be done on the day:

Soft hazelnut sponge
Hazelnut & STRAWBERRY INSPIRATION crunchy coating
Sesame nougatine decoration

Required utensils:

Cheese grater
6cm-diameter cutter

AZÉLIA 35% WHIPPED GANACHE

Preparation time: 15 minutes

Rest time before use: at least 2 to 3 hours

110g Heavy cream 36%
10g Glucose syrup
10g Invert sugar or honey
165g AZÉLIA 35% chocolate
295g Heavy cream 36%

Slowly pour the cream, invert sugar and glucose onto the melted **AZÉLIA 35%** chocolate. Mix in the center to form a shiny, elastic texture – this is a sign that you are starting to make an emulsion. Maintain this texture throughout the mixing process.

Continue, adding the liquid little by little. Start mixing by hand, then using an immersion blender. Set aside.

Mix the ganache with the cold heavy cream.

Leave to set in the refrigerator for at least 2 or 3 hours before whisking.

The texture must be firm enough for the mousse to be used in a piping bag.

SOFT HAZELNUT SPONGE

Preparation time: 20 minutes

Rest time before use: 25 minutes

160g Egg yolks
110g Sugar
105g All-purpose flour
125g Hazelnut flour
70g Unsalted butter
190g Egg whites
70g Sugar*

Whisk the egg yolks. Add the sugar. Whisk by hand or in a food processor until the mix whitens and doubles in volume, creating a thick and smooth cream which flows in ribbons and falls back to the mixture leaving folds when you raise the whisk. In the meantime, melt the butter and set aside. Sift together the flour and hazelnut flour. Beat the egg whites until they form soft peaks, while slowly adding the sugar.

Mix part of the beaten egg white with the yolks and sugar. Add the sifted flour and powdered hazelnut to the mix, then the remaining egg whites. Finally, add the melted butter. Bake at 355°F (180°C) on a tray with a stainless steel frame for 25 minutes. Cool, then use a plain round 6cm cutter to cut the sponge into disks. Store in the refrigerator.

*See the nutrition tip section at the end of the recipe for an alternative to the sugar.

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hazelnut and strawberry coating (Continued)

HAZELNUT & STRAWBERRY INSPIRATION CRUNCHY COATING

Preparation time: 5 minutes

400g **STRAWBERRY
INSPIRATION**
60g Grape seed oil
60g **SOSA caramelized
hazelnuts**

Melt the **STRAWBERRY INSPIRATION** and add the other ingredients to it. Soak the soft hazelnut sponge disks (made in the previous step) in this mix.

Leave to set on a rack and store in the refrigerator.

SESAME NOUGATINE DECORATION

Preparation time: 15 minutes

Rest time before use: 10 minutes

75g Sugar
1.5g Pectin NH
65g Unsalted butter
25g Glucose syrup
5g Water
85g **SOSA caramelized
sesame seeds***

Thoroughly mix the pectin NH and sugar. Heat the water, glucose and butter together. When the mixture reaches 115°F (45°C), add the pectin and sugar mix. Bring this mixture to a boil then add the **caramelized sesame seeds**. Spread thinly and evenly between 2 sheets of parchment paper. Set the oven to 355°F (180°C) to bake until the nougatine turns a amber caramel color. Take out of the oven, cut into 4cm diameter disks. Leave to cool on a rack.

**See the Chef's tip section
at the end of the recipe for
an alternative to sesame seeds.*

ASSEMBLY

VALRHONA chocolate fèves at the chef's discretion

On each hazelnut coated sponge disk, pipe the **AZÉLIA 35%** whipped ganache using a fluted nozzle. Place a sesame nougatine decoration on each dessert, along with some hazelnut slivers. Using a cookie cutter, arrange some chocolate powder at the bottom of the dish. To make your own homemade chocolate powder, grate your choice of chocolate fève using a cheese grater. Place a dessert on each plate.

Chef's tip

When making the nougatine decoration, the sesame seeds may be replaced by caramelized cocoa nibs, finely ground hazelnuts and pistachio slivers to give your nougatine a variety of tastes and colors.

Nutrition tip

When making the soft hazelnut sponge, you can replace the sugar with unrefined sugar such as muscovado, to add some extra charm to the recipe.