

Hazelnut Caraïbe Dessert

An original l'École Valrhona recipe



HAZELNUT MOUSSE

570 g Raw hazelnut powder	: Mix together the hazelnut flour, cornstarch, sugar, baking powder and vanilla paste. Add the cream and the eggs, stir well and bake immediately.
90 g Cornstarch	
660 g Sugar	
8 g Baking powder	
12 g Organic Bourbon vanilla paste	
570 g Heavy cream 36%	
590 g Eggs	
2500 g Total	

INTENSE CARAÏBE 66% CRÉMEUX

1600 g Egg-based crème anglaise	: Heat the crème anglaise and mix with an immersion blender, then gradually combine with the partially melted chocolate while mixing with a spatula. Immediately mix using an immersion blender to make a perfect emulsion. Leave to set in the refrigerator for at least 4 hours.
730 g CARAÏBE 66%	
2300 g Total	

EGG-BASED CRÈME ANGLAISE FOR DARK CHOCOLATE CRÉMEUX

920 g Whole milk	: Bring the cream and milk to a boil and combine with the premixed egg-sugar combination (without blanching). Heat the mixture to 185°F (84°C) and mix with an immersion blender to combine. Use immediately or cool quickly in the refrigerator.
390 g Heavy cream 36%	
260 g Eggs	
100 g Sugar	
1670 g Total	

CARAÏBE 66% CHOCOLATE & CHANTILLY NEW MOUSSE

420 g Whole milk	: Heat the milk and gradually add it to the melted chocolate. The milk should be around 120/130°F (50/55°C) for dark chocolate and 115°F (45°C) max. for milk and white chocolate. Whisk to start your emulsion. Mix with an immersion blender to form a perfect emulsion. Check the temperature (115/130°F or 45/55°C depending on the couverture used) before adding the frothy whipped cream. Mix gently with a spatula and immediately pour into frames or rings. (This kind of chocolate mousse is best suited to desserts with little sweetness or a small amount of sponge. It is less fragile than other mousses and can be served at a higher temperature.)
1100 g CARAÏBE 66%	
1700 g Heavy cream 36%	
3220 g Total	

CARAÏBE 66% ABSOLU CRISTAL NEUTRAL SPRAY MIX

730 g Absolu Cristal Neutral Glaze	: Bring the absolu cristal to a boil in water then blend with the chocolate to create an emulsion. Immediately apply using a spray gun at approx. 175°F (80 °C).
70 g Mieral water	
200 g CARAÏBE 66%	
1000 g Total	

CARAÏBE 66% SPRAY MIX

210 g CARAÏBE 66%	: Melt all the ingredients together then spray at a temperature of 105/115°F (40/45°C).
90 g Cocoa butter	
300 g Total	

HAZELNUT AZÉLIA 35% CRUNCH

230 g AZÉLIA 35%	: Melt the couverture. Incorporate the rest of the ingredients. Use immediately.
650 g Hazelnut shortbread crust	
130 g Crispy wheat flake cereal	
5 g Fleur de sel	
130 g 50% crunchy fresh almond & hazelnut praliné	
1145 g Total	

HAZELNUT SHORTBREAD CRUST

320 g Pastry flour	: Make the dough with a food processor. Rub the dry ingredients into the cold, cubed butter. As soon as the mixture is completely even, add the cold eggs. As soon as you obtain a smooth dough, stop mixing. Store in the refrigerator or spread out immediately. Bake at 300°F (150°C).
120 g Brown sugar	
40 g Whole raw hazelnuts	
2 g Salt	
170 g European-style butter	
70 g Eggs	
722 g Total	

MONTAGE ET FINITION

Make the soft hazelnut sponge and weigh out 200g per 14cm-diameter cake ring. Make the Caraïbe crémeux and place 180g on top of each hazelnut sponge. Freeze. Make the Azélia hazelnut crunch and weigh out 90g per 16cm-diameter cake ring. Even out the crunch using a spoon, then move the rings around in little circles to make the crunch's diameter slightly smaller. Store at 40°F (4°C). Cut out an irregular strip of Chocolatree corn texture sheet (ref 13178) and place it at the bottom of the ring. Make the Caraïbe mousse and weigh out 250g per 16cm-diameter 4.5cm high cake ring. Place the insert into the ring and finish with the crunch. Freeze. Make the coating. Glaze the dessert using a spray gun, leaving the texture sheet in place. Freeze. Make the Caraïbe spray mix, remove the texture sheet from the dessert and spray onto the print it left. Finish your dessert by decorating with some hazelnut skins.