

# Mini gâteau with hazelnut praliné molten center



  
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AN ORIGINAL RECIPE BY *L'École Gourmet Valrhona*

Makes 10 pieces.

## MINI GATEAU

70g Caster sugar  
55g Acacia honey  
85g Whole milk  
85g Eggs  
90g Finely ground hazelnuts  
75g Strong flour  
3g Baking powder  
2g Fine salt  
70g Butter  
25g Crushed hazelnuts  
10 **PRALINÉ MELTY CENTRES**

## MINI GATEAU

In a food processor, mix together the sugar, honey, milk and eggs.

Add the finely ground hazelnuts, salt, sifted flour and baking powder.

Add the creamed butter and crushed hazelnuts.

If the butter is difficult to mix in, do not hesitate to heat the bowl slightly using a hairdryer. However, be careful not to melt the butter.

Pipe 40g of mixture into silicone muffin moulds, then insert a **PRALINÉ MELTY CENTRE**.

Cover this over with some more mixture (approx. 20g) and bake in a fan-assisted oven at 180°C for approx. 18 minutes.

## *Chef's tips*

Once baked and cooled, these puddings freeze very well.

To defrost them, just put them in a fan-assisted oven for 8 to 10 minutes at 150°C.

They can also be enjoyed cold as a snack. They will have a creamy middle if served this way.