

# Triple Chocolate Hazelnut Cake

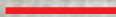


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**VALRHONA**

Let's imagine the best of chocolate.



Makes approx.

15 pieces

# TRIPLE CHOCOLATE HAZELNUT CAKE

An original l'École Gourmet Valrhona recipe

## HAZELNUT STREUSEL CRUNCH

105g Butter  
105g Brown sugar  
1g Fine salt  
80g Finely ground hazelnuts  
80g Pieces of Crêpe Dentelle  
35g Strong flour  
½ Vanilla pod

## HAZELNUT STREUSEL CRUNCH

Mix the brown sugar, ground hazelnuts, flour, salt, crêpe dentelle pieces, and the seeds from the vanilla pod. Cut the cold butter into small cubes. Add the butter to all the other ingredients and mix using the paddle attachment in a stand mixer until a ball of dough forms. Roll out to 4-5mm thick between two plastic sheets and cut out 4-5cm circles. Freeze for 30 to 45 minutes so that the circles of dough are easy to peel off. Place on a baking tray and bake at 320°F (160°C) in a fan-assisted oven for approx. 15 minutes.

## IVOIRE 35% VANILLA CRÉMEUX

50g Whole milk  
1g Gelatine  
85g IVOIRE 35% chocolate  
100g Whipping cream 35%

## IVOIRE 35% VANILLA CRÉMEUX

Heat the milk to a simmer. Soak then wring out the gelatine then add to the mixture. Gradually combine the mixture with the melted **IVOIRE 35%** chocolate to obtain a smooth, shiny, elastic texture. Add cold whipping cream to this mix. Mix using a hand blender until a perfect emulsion forms, taking care not to incorporate any air bubbles. Pour immediately into half-sphere silicone moulds that are 3cm in diameter. Leave to set in the freezer.

## CARAÏBE 66% LIGHT MOUSSE

140g Whole milk  
2g Gelatine sheet  
165g CARAÏBE 66% chocolate  
285g Whipping cream 35%

## CARAÏBE 66% LIGHT MOUSSE

Soak the gelatine in a large quantity of water. Heat the milk to approx. 120°F (50°C) and add the rehydrated gelatine. Combine approx. 1/3 of the hot liquid with the melted **CARAÏBE 66%** chocolate, stirring all the while to obtain a smooth, shiny, elastic texture - this is a sign that you are starting to make an emulsion. Once the mixture is at 95-105°F (35-40°C), incorporate the whipping cream which has been whipped until it has the texture of a mousse. Use immediately.

## CARAÏBE 66% GLAZE

200g CARAÏBE 66% chocolate  
20g Grape seed oil

## CARAÏBE 66% GLAZE

Melt the **CARAÏBE 66%** chocolate and mix with the grape seed oil. Reheat this glaze to 95°F (35°C) before using. This glaze can be frozen and stored like chocolate with no problems. All you need to do is reheat it before using.

## ASSEMBLY

- When the half-spheres of crémeux are frozen, remove them from the moulds.
- Then, place them in the middle of the silicone moulds that you will use for the mousses.
- Put them back into the freezer while you make the light mousse. As soon as you have made the **CARAÏBE 66%** mousse, pour it into the mould, filling up to the top. Freeze until completely set.
- Next, make the glaze. Then, turn out the mousses. Using a knife, dip them into the glaze (previously heated to 95°F (35°C)). Straight afterwards, roll them in fine chocolate shavings. Then, place them straight onto a disc of hazelnut shortbread. Finish off the presentation by placing a couple of chopped hazelnuts on top of the mousse, in the middle.
- Let the mousse slowly defrost in the fridge before serving.

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For more information, go to the Valrhona Cité du Chocolat's website: [www.citeduchocolat.com](http://www.citeduchocolat.com)

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