

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	Sugar
55g	Acacia honey
85g	Whole milk
85g	Eggs
90g	Hazelnut flour
75g	Bread flour
3g	Baking powder
2g	Fine salt
70g	Butter
25g	Crushed hazelnuts
10	PRALINÉ MELTY CENTERS

MINI GATEAU

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

Add the hazelnut flour, 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 molds, then insert a **PRALINÉ MELTY CENTERS**.

Cover this over with some more mixture (approx. 20g) and bake in a fan-assisted oven at 355°F (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 300°F (150°C).

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