

Dulcey Heart



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Let's imagine the best of chocolate®

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HAZELNUT DACQUOISE

- 60g Plain flour
- 170g Finely ground hazelnuts
- 300g Caster sugar (200 + 100g)
- 280g Egg whites

DULCEY 35% NAMELAKA

- 75g Whole milk
- 4g Glucose
- 2g Gelatine sheet
- 150g **DULCEY 35%** chocolate
- 150g Whipping cream 35%

DULCEY 35% LIGHT MOUSSE

- 250g Whole milk
- 10g Gelatine sheet
- 465g **DULCEY 35%** chocolate
- 500g Whipping cream 35%

HAZELNUT DACQUOISE

Sift together the flour and finely ground hazelnuts with the 200g of sugar.

As you whip up the egg whites, add in the remaining 100g sugar until you obtain the perfectly smooth, firm consistency typical of beaten egg whites.

Spread it straight onto a baking tray, 5mm thick, and bake at 355°F (180°C) for approx. 16 minutes.

Once it has cooled, cut out 4-5cm diameter discs.

DULCEY 35% NAMELAKA

Soak the gelatine in plenty of cold water.

Melt the **DULCEY 35%** chocolate at 115°F (45°C). Mix the glucose into the milk and heat to 175°F (80°C). Wring out the gelatine then add to the mixture.

Gradually combine the mixture with the melted **DULCEY 35%** chocolate to obtain a smooth, shiny, elastic texture.

Add cold cream to this mix.

Briefly mix using a hand blender. Pour into half-sphere moulds.

Leave to set in the freezer for a few hours.

DULCEY 35% LIGHT MOUSSE

Soak the gelatine in plenty of cold water.

Heat the milk to approx. 120°F (50°C) and add the wrung out gelatine.

Combine approx. a third of the hot liquid with the melted **DULCEY 35%** 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.

ASSEMBLY

- In circular moulds that are 5cm in diameter and 4-5cm high, place a disc of hazelnut dacquoise, then a half-sphere of **DULCEY 35%** namelaka on top. Pour the **DULCEY 35%** light mousse on top, until it reaches the top of the half-sphere. Freeze.
- Once frozen, turn out and arrange on a plate, then keep in the fridge until you are ready to serve.