

Chocolate praliné galette




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Chocolate praliné galette

AN ORIGINAL RECIPE BY *l'École Gourmet Valrhona*

Makes two 12cm galettes or one 24cm galette

To be done on the day:

Puff pastry
Hazelnut praliné cream

Required utensils:

A fève
Brush
5cm-diameter cutter

PUFF PASTRY

Preparation time: 1 hour
Rest time before use: 6 hours

Détrempe dough

185g Plain flour
4g Salt
100g Water
3g White vinegar

Beurre manié

150g Unsalted butter*
55g Plain flour

**See the nutrition tip section at the end of the recipe for a plant-based alternative.*

In a electric whisk with a dough hook, make the détrempe dough by mixing the flour, salt, water and vinegar, poured all at once. Stop mixing as soon you obtain a completely smooth dough and form into a ball. Tightly wrap in plastic wrap and store in the refrigerator for at least 2 hours.

To make the beurre manié, in the bowl of the electric whisk with a paddle attachment, mix the room-temperature butter with the flour. As soon as you obtain an even dough, stop mixing. Create a roughly 5mm thick regular rectangle in between two sheets of baking paper using a rolling pin. Keep the beurre manié in the refrigerator until it is to be added to the dough.

After the resting time, spread the détrempe dough so that it stretches to two thirds of the surface of the butter rectangle. Place the détrempe dough on one end of the beurre manié, ensuring that the surfaces align. Fold the surface of the rolled-out butter that is not covered by détrempe dough back over rolled-out dough. Then, fold the layered surface over this. This step is known as a 'single turn'. Rotate the dough by a quarter and then carry out a book turn. Put the dough aside, wrap in plastic wrap and place in the refrigerator for at least 2 hours to ensure that the dough has time to rest. Carry out another single turn and book turn, making sure that you rotate the dough by a quarter each time. Put the dough aside, wrapping it in film and placing it in the refrigerator for at least 2 hours before rolling it out.

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(Continued)

HAZELNUT PRALINÉ CREAM

Preparation time: 15 minutes

30g Caster sugar
80g Creamed butter
50g Raw hazelnut flour
100g Eggs
100g **50% Almond & Hazelnut Praliné**

Mix the creamed butter and sugar.
Gradually add the eggs.
Finally, add the raw hazelnut flour and **praliné**.

**See the nutrition tip section at the end of the recipe for a plant-based alternative.*

ASSEMBLY

1 Egg yolk
1 Sugar syrup
1 Fève
30g Candied lemon

Roll out four puff pastry circles of 12cm diameter. Using a piping bag with a plain round nozzle, pipe the hazelnut praliné cream, making sure to leave a 1cm space between the edge of the first puff pastry disc. Sprinkle on small candied lemon cubes.

Hide a chocolate fève inside the cream. Cover with the second puff pastry disc. Brush the puff pastry with egg yolk wash to give it a golden colour. Place in the refrigerator for at least 30 minutes before decorating the top with patterns of your choice using a small knife. Bake at 190°C for 45 minutes.

Take out of the oven and use the brush to apply a layer of sugar syrup. This will add a glossy shine to your galette. After it has completely cooled, arrange the remaining pieces of candied lemon in an abstract way on top of the middle of the galette.

Nutrition tip

For a plant-based version of this recipe, when folding the puff pastry, replace the butter with margarine and the hazelnut praliné cream with apple sauce.