



# Azélia Rock

hazelnut and strawberry coating

  
**VALRHONA**

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# Azélia Rock

## hazelnut and strawberry coating

AN ORIGINAL RECIPE BY *l'École Gourmet Valrhona*

Makes 6 plated desserts

### To be done the day before:

AZÉLIA 35% whipped ganache

### To be done on the day:

Soft hazelnut sponge  
Hazelnut & STRAWBERRY INSPIRATION crunchy coating  
Sesame nougatine decoration

### Required utensils:

Cheese grater  
6cm-diameter cutter

## AZÉLIA 35% WHIPPED GANACHE

Preparation time: 15 minutes

Rest time before use: at least 2 to 3 hours

110g Whipping cream 35%  
10g Glucose syrup  
10g Invert sugar or honey  
165g AZÉLIA 35% chocolate  
295g Whipping cream 35%

Slowly pour the cream, invert sugar and glucose onto the melted **AZÉLIA 35%** chocolate. Mix in the centre to form a shiny, elastic texture – this is a sign that you are starting to make an emulsion. Maintain this texture throughout the mixing process.

Continue, adding the liquid little by little. Start mixing by hand, then using a hand blender. Set aside.

Mix the ganache with the cold whipping cream.

Leave to set in the refrigerator for at least 2 or 3 hours before whisking.

The texture must be firm enough for the mousse to be used in a piping bag.

## SOFT HAZELNUT SPONGE

Preparation time: 20 minutes

Rest time before use: 25 minutes

160g Egg yolks  
110g Caster sugar  
105g Plain flour  
125g Finely ground hazelnuts  
70g Unsalted butter  
190g Egg whites  
70g Caster sugar\*

Whisk the egg yolks. Add the sugar. Whisk by hand or in a food processor until the mix whitens and doubles in volume, creating a thick and smooth cream which flows in ribbons and falls back to the mixture leaving folds when you raise the whisk. In the meantime, melt the butter and set aside. Sift together the flour and finely ground hazelnuts.

Beat the egg whites until they form soft peaks, while slowly adding the sugar.

Mix part of the beaten egg white with the yolks and sugar. Add the sifted flour and powdered hazelnut to the mix, then the remaining egg whites.

Finally, add the melted butter. Bake at 180°C on a tray with a stainless steel frame for 25 minutes.

Cool, then use a plain round 6cm cutter to cut the sponge into discs.

Store in the refrigerator.

*\*See the nutrition tip section at the end of the recipe for an alternative to the sugar.*

# Azélia Rock

## hazelnut and strawberry coating (Continued)

### HAZELNUT & STRAWBERRY INSPIRATION CRUNCHY COATING

Preparation time: 5 minutes

400g **STRAWBERRY  
INSPIRATION**  
60g Grape seed oil  
60g Caramelised hazelnuts

Melt the **STRAWBERRY INSPIRATION** and add the other ingredients to it. Soak the soft hazelnut sponge discs (made in the previous step) in this mix.

Leave to set on a rack and store in the refrigerator.

### SESAME NOUGATINE DECORATION

Preparation time: 15 minutes

Rest time before use: 10 minutes

75g Caster sugar  
1.5g Pectin NH  
65g Unsalted butter  
25g Glucose syrup  
5g Water  
85g Caramelised sesame  
seeds\*

Thoroughly mix the pectin NH and sugar. Heat the water, glucose and butter together. When the mixture reaches 45°C, add the pectin and sugar mix. Bring this mixture to the boil then add the **caramelised sesame seeds**. Spread thinly and evenly between 2 sheets of baking paper. Set the oven to 180°C to bake until the nougatine turns a amber caramel colour. Take out of the oven, cut into 4cm diameter discs. Leave to cool on a rack.

\*See the Chef's tip section  
at the end of the recipe for  
an alternative to sesame seeds.

### ASSEMBLY

#### VALRHONA chocolate fèves at the chef's discretion

On each hazelnut coated sponge disc, pipe the **AZÉLIA 35%** whipped ganache using a fluted nozzle. Place a sesame nougatine decoration on each dessert, along with some hazelnut slivers. Using a cookie cutter, arrange some chocolate powder at the bottom of the dish. To make your own homemade chocolate powder, grate your choice of chocolate fève using a cheese grater. Place a dessert on each plate.

#### *Chef's tip*

When making the nougatine decoration, the sesame seeds may be replaced by caramelised cocoa nibs, finely ground hazelnuts and pistachio slivers to give your nougatine a variety of tastes and colours.

#### *Nutrition tip*

When making the soft hazelnut sponge, you can replace the sugar with unrefined sugar such as muscovado, to add some extra charm to the recipe.