Broken Nuts

RECIPE BY DAVID REDON

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RECIPE STEP BY STEP

COMPOSITION

METHOD

± 50 individual pastries

- Hazelnut financier
- Crisp hazelnut cream
- Caranut mousse
- Caramel glaze
- Nut shell
- Shells spray

1 HAZELNUT FINANCIER

INGREDIENTS

- Brown butter 140 g
- Brut cane sugar 180 g
- Egg whites 190 g
- Sea salt 1 g
- **VELICHE Hazelnut praline 65 90 g**
- Flour T55 90 g
- Baking powder 1.5 g
- Lemon zests 2 g

METHOD

Realize the brown butter and cool down under 80°C. Mix sugar with egg whites, salt, and praline. Add the brown butter while stirring, then add flour sifted with baking powder and lemon zest at the end. Fill 12 g per silicon sphere of 4 cm Ø. Bake in a convection oven at 170°C for 12 min..

2 CRISP HAZELNUT CREAM

INGREDIENTS

- Unsweetened hazelnut milk 280 g
- Vanilla seeds 5 g
- Sea salt 2 g
- **VELICHE Hazelnut praline 65 1000 g**
- Roasted diced hazelnuts 200 g

METHOD

Warm the milk with vanilla and pour over the praline hazelnut, mix well and add rostaed diced hazelnuts.

Pipe 15 gr per mold silicon sphere of 4 cm Ø. Freeze it. Once frozen, assembling 2 pieces together to obtain a sphere.

3 CARANUT MOUSSE

METHOD

- Unsweetened hazelnut milk 315 g
- Sea salt 3 g
- Gelatin mass (1/5) 105 g
- **VELICHE choc. Euphoria 31 600 g**
- **VELICHE Hazelnut praline 65 120 g**
- UHT whipped cream 35% 1500 g

Warm the milk and salt around 80°C , add the gelatin mass and pour over the chocolate and praline , mix well. At 35-38°C fold in the soft whipped cream.

4 CARAMEL GLAZE

INGREDIENTS

- UHT cream 35% 100 g
- Sugar 70 g
- Glucose Syrup 410 g
- Gelatin Mass (1/5) 180 g
- **VELICHE choc. Euphoria 31 180 g**
- Mirror glaze neutral 700 g
- Gold powder 0.3 g

METHOD

Boil cream, sugar and glucose, add gelatin mass and pour on chocolate, mix well, add mirror glaze and gold powder at the end. Blend and use at 35/38°C.

5 NUT SHELLS

INGREDIENTS

- **VELICHE Temptation 64 Q.N**
- **VELICHE Intense 35 60 g**
- **VELICHE Cocoa butter 75 g**
- **VELICHE Hazelnut praline 65 495 g**
- **VELICHE Crispy crunchies 105 g**
- Roasted diced hazelnuts 30 g

METHOD

Temper the chocolate Temptation 64 and mold one layer in a chocolate mold half sphere of 7 cm Ø. Melt the milk chocolate Intense 35 with the cocoa butter around 40°C and mix with the hazelnut praline, then add crispy crunchies and roasted diced hazelnuts. Temper to 22-24°C, fill half sphere molds on top of the chocolate, turn upside down on a grid to evacuated the excess and let set at 15-16°C. Once set, mold another layer of tempered dark chocolate. Let crystallise fully and unmold.

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SHELLS SPRAY

INGREDIENTS

- **VELICHE Cocoa butter 200 g**
- **VELICHE Intense 35 100 g**
- Orange fat-soluble coloring 0.4 g

METHOD

Melt the cocoa butter at 45°C, pour on the chocolate and coloring and blend. Spray on the nut shells around 29-32°C. Let set and scratch lines with a metal bristle brush.

Assembly

METHOD

Fill the silicon mold Silikomart Nocciola 125 with Caranut mousse, push in the center a sphere of hazelnut dazzle cream, add mousse and place a half-sphere of hazelnut financier. Freeze it. Once frozen, unmold and glaze. Break a nut shell and place pieces around the cake.