Scrat Delight

RECIPE BY FRANÇOIS GALTIER

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RECIPE STEP BY STEP

COMPOSITION

METHOD

- Pine Nut Chocolate Shortbread
- Chocolate Chablon
- Crunchy Chocolate Filling
- Chocolate Dip

1 PINE NUT CHOCOLATE SHORTBREAD

METHOD

- 220 g T55 Flour
- 70 g Icing Sugar
- 35 g Roasted Pine Nut Powder
- 2,5 g Baking Powder
- 1 g Sea Salt
- 100 g Temptation 64 Belgian dark couverture chocolate
- 150 g Butter
- 50 g Eggs
- 270 g Mini Rice Poppers

1. Mix all the powders with the melted chocolate to get them sanded, then add butter in cubes to obtain a sanded powder.
2. Add the eggs to finalize the dough and mix it with the rice poppers at the end.
3. Let it cool down in the refrigerator and roll it out to a thickness of 5mm.
4. Cut it into discs of ø2,5cm with a ø4mm mark using a smooth round nozzle for the rod, refine the edges and place them on truffles in a 5 inch silicone mold upside down to get the round shape.
5. Bake it in a ventilated oven at 160°C for around 15min .

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CHOCOLATE CHABLON

INGREDIENTS

- 200 g Deodorized Cocoa Butter
- 300 g Temptation 64 Belgian dark couverture chocolate

METHOD

1. Warm up the Deodorized Cocoa Butter at 80°C and pour on it the chocolate to melt it.
2. At 30°C, pour it in the egg chocolate mold CW2066 h32mm and take out the extra to keep only a thin shell of preparation into the mold.
3. Let it crystalize.

3

CRUNCHY CHOCOLATE FILLING

INGREDIENTS

- 200 g Temptation 64 Belgian dark couverture chocolate
- 400 g Hazelnut Praliné 65%
- 40 g Oil
- 4 g Sea Salt
- 150 g Crispy Crunchies
- 100 g Roasted Pine Nut

METHOD

1. Melt the chocolate and mix it with the praliné and the oil.
2. Add all the other ingredients and let them crystallize at room temperature (around 20°C).

4

CHOCOLATE DIP

INGREDIENTS

- 100 g Temptation 64 Belgian dark couverture chocolate
- 400 g Intense 35 Belgian milk couverture chocolate

METHOD

1. Melt and temper each chocolate separately.
2. When you are ready finish the acorns.

MONTAGE

METHOD

- Fill up the egg mold including the crystallized chocolate chablon shell with the crystallized filling, stick 2 molds together and place them in the refrigerator for a bit to unmold the eggs.
- Prepare the chocolate dip, pour the tempered milk chocolate in the container and make some lines in a cross with the tempered dark chocolate.
- Pick each egg with a toothpick and dip it in the chocolate dip to create a shell with lines on the surface.
- Pick polystyrene with the other side of the toothpick to let the shell crystalize.
- Take out the toothpick and stick the shortbread to make the head of the acorn.