



RECIPE FOR

# CHOCO-HAZELNUT DESSERT



2<sup>3</sup>/<sub>4</sub>HOURS

LEVEL



## PREPARATION

- **Praline cream:** Whip the 350 ml of cream. Heat the 200 ml of cream in a saucepan. Put the praline paste into a mixing bowl. Add the softened gelatine fondue to the hot cream and pour over the praline paste. Stir well to combine and fold in the whipped cream using a spatula. Form into little balls with a roasted hazelnut in the middle and place in the freezer.
- **Milk chocolate mousse :** Melt the chocolate. Soak the gelatine in cold water. Whip the cream and set aside. Make a bombe mixture by heating the sugar with a little water to 120°C before pouring over the well-beaten yolks and whole egg. Add the gelatine. When the mixture is light and airy, add the melted milk chocolate. Whisk well to combine then fold in the whipped cream using a spatula. Transfer the mousse to 8 hemispherical moulds, smooth the surface and place a ball of praline cream in the middle of 4 of them. Form spheres and place in the freezer.
- **Cocoa crumble :** Combine all the dry ingredients. Add the softened butter and stir to combine. Roll out the mixture between two pieces of parchment paper. Chill then bake for 9 minutes at 180°C.
- Then assemble the different elements of the recipe.



## Shopping list

### INGREDIENTS

#### *Praline cream:*

- 350 ml whipping cream
- 700 g praline paste
- 3 sheets (6 g) gelatine
- 200 ml cream
- roasted hazelnuts

#### *Cocoa crumble:*

- 55 g flour
- 20 g cocoa powder
- 75 g sugar
- 100 g softened butter
- 100 g ground hazelnuts

#### *Milk chocolate*

- mousse:*
- 325 g milk chocolate
- 500 ml cream
- 2½ egg yolks
- 1 whole egg
- 75 g sugar
- 3 sheets (6 g) gelatine



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