

# Pinecones

Pinecones - Autumnal Flavors



## Recipe

### Hazelnut Moelleux

|                  |             |
|------------------|-------------|
| Whole eggs       | 130g        |
| Egg yolks        | 50g         |
| Granulated sugar | 180g        |
| Lemon zest       | 20g         |
| Hazelnut powder  | 220g        |
| Flour T55        | 50g         |
| Butter           | 110g        |
| Egg whites       | 80g         |
| Granulated sugar | 80g         |
| <b>Totaal</b>    | <b>920g</b> |

### Hazelnut Moelleux

Put the egg whites to whip with the sugar to high speed until firm consistency. Mix all the dry ingredients together and add in the eggs and yolks mixing well. Incorporate the meringue into the egg mixture and pour 200g of moelleux on top of the baked streusel. Bake at 160°C around 20 minutes.

### Candied Mandarin

|  |             |
|--|-------------|
| Mandarino tardive di Ciaciulli Cesarin | 250g        |
| <b>Totaal</b>                          | <b>250g</b> |

### Candied Mandarin

Spread a thin layer of Mandarino all over the surface of the moelleux.

### Hazelnut Whipped Cream

|                             |               |
|-----------------------------|---------------|
| Heavy cream 35% fat         | 210g          |
| Gelatin powder 200 bloom    | 4.5g          |
| Water                       | 27g           |
| Hazelnut praline            | 180g          |
| Cocoa butter                | 32g           |
| Whipped heavy cream 35% fat | 450g          |
| <b>Totaal</b>               | <b>903.5g</b> |

### Hazelnut Whipped Cream

Hydrate the gelatin with water. Heat up the cream to a boil. Melt the cocoa butter and pour it on top of the praliné. Add the gelatin into the hot cream and pour gradually into the praliné mixture forming a good emulsion. Add the cold cream mixing with hand blender. Reserve minimum 8 hours into the refrigerator. Then whip until consistency to be pipe forming a pinecone effect surface. Freeze.

## Milk & Dark Chocolate Spray

|                         |             |
|-------------------------|-------------|
| Sinfonia milk chocolate | 250g        |
| Sinfonia dark chocolate | 50g         |
| Cocoa butter            | 200g        |
| <b>Totaal</b>           | <b>500g</b> |

## Milk & Dark Chocolate Spray

Melt all together at 48°C. Fill the the spray gun and vaporize all over the cake.

Let crystallize perfectly before decorating.

## Assembly, layout and finishing

Sparkle some caramel crunchy rice and whole hazelnut on top and sublimate the look with Dobra chocolate decorations as the Lace mushroom, Lace pinecone, Acorn and Pine twig.

Enjoy this exciting recipe.

## Featured Product(s)



**Lace  
mushroom**



**Lace pinecone**



**Acorn**



**Pine twig**