

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
Totaal	920g

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
Totaal	250g

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
Totaal	903.5g

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
Totaal	500g

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 Dobla 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