

Hazelnut Caramel

Petits Gâteaux



Recipe for 11 glasses of 100 g/ 3.5 oz

Recipe No.: PG10003

Caramelized Hazelnut Dacquoise

350 g	12.35 oz	fresh egg whites
130 g	4.59 oz	granulated sugar
300 g	10.58 oz	hazelnut powder
300 g	10.58 oz	icing sugar
60 g	2.12 oz	Caramelized Hazelnuts

Whip egg white and granulated sugar to a meringue. Fold in hazelnut powder and powdered sugar. Spread out on a Silpat sheet and sprinkle with Caramelized Hazelnuts. Bake at 200°C/ 392°F.

Praline Hazelnut Cream

200 g	7.05 oz	Pastry Cream	
100 g	3.53 oz	Praline paste 1:1	
500 g	17.64 oz	heavy cream 35%	lightly whipped

Mix Pastry Cream smoothly. Incorporate Praline Paste 1:1. Slowly fold in the whipped heavy cream.

Caramel Cream

300 g	10.58 oz	Caramel brûlé fleur de sel
50 g	1.76 oz	Maracaibo Criolait 38% Rondo

Mix Caramel Brûlé and untempered Maracaibo Criolait 38% couverture together.

Setting

Place some Caramelized Hazelnuts into the glass. By using a pastry bag, pipe in some Praline Hazelnut Cream. Add a disc of Caramelized Hazelnut Dacquoise on it. Pipe a layer of Caramel Cream. Put a second disc of Hazelnut Dacquoise followed by a layer of Praline Hazelnut Cream. Put in the refrigerator to cool.

Decoration

Add a macaron, chocolate curls and some Hazelnut Crunch.

Basic recipes

Pastry Cream (hot)

100 g	3.53 oz	Vanilla cream powder
1000 g	35.27 oz	milk 3,5%
200 g	7.05 oz	granulated sugar

Stir 250 g/ 8.8 oz of cold milk with the Cream powder until well dissolved. Boil the remaining milk and sugar. Add to the powder mixture and bring to a boil again.

Caramelized Hazelnuts

300 g	10.58 oz	granulated sugar
50 g	1.76 oz	glucose
150 g	5.29 oz	hazelnuts roasted, chopped

Caramelize granulated sugar and glucose. Add the roasted hazelnuts and caramelize them slowly. Pour on a Silpat and cool down.

Hazelnut Crunch (Streusel)

100 g	3.53 oz	butter	unsalted, soft
100 g	3.53 oz	hazelnut powder	
100 g	3.53 oz	granulated sugar	
60 g	2.12 oz	pastry flour type 400	
		Maracaibo Criolait 38% Rondo	

Mix soft butter, hazelnut powder and granulated sugar together. Carefully fold the pastry flour into the mixture. Place in the refrigerator. Use a grater and rub the

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hazelnut dough until you get vermicelli (Streusel). Bake in the preheated oven at 180°C/ 356°F. Put aside. When cold, lightly spray with Maracaibo 38% couverture, using a chocolate spray gun. Let set.

Felchlin products

Art. no	Products
CS36	Maracaibo Criolait 38% Rondo, Grand Cru couverture, milk
DC46	Praline paste 1:1, hazelnut paste
TM01	Caramel brûlé fleur de sel, Cream caramel Salt
UE03	Vanilla cream powder, vanilla cream powder warm

