



THE TREE

Hazelnut Sable

Unsalted Butter	215g
Icing Sugar	120g
Hazelnut Powder	70g
Whole Eggs	72g
Flour T55	320g

1. Knead as a sable and roll directly at 2mm and cut at 2cm.
2. Bake at 160°C for 16 minutes.

Hazelnut Moist Cake

Egg Whites (1)	140g
Fine Sugar	88g
Hazelnut Powder	300g
Pâtissier Artisan White 32% Couverture	165g
Corn Starch	28g
Egg Yolks	38g
Egg Whites (2)	125g
Butter	100g

1. Whisk a stiff meringue with Egg Whites (1) and Sugar.
2. Melt Pâtissier Artisan White 32% Couverture and Butter together.
3. Combine as a paste with Hazelnut Powder, Corn Starch, Egg Yolks and Egg Whites (2) and add in the melted Pâtissier Artisan White 31% Chocolate.
4. Add in 1/3 of the meringue then the rest of it.
5. Bake at 160°C for 16 minutes.

Hazelnut Cremeux

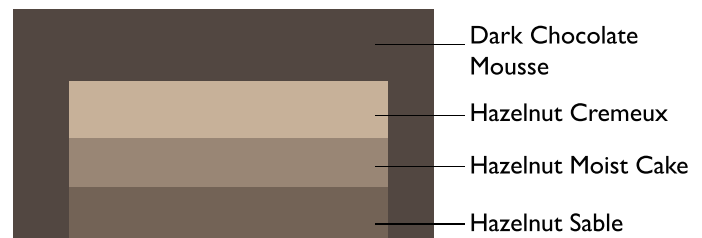
Cream 35%	140g
Pâtissier Artisan 50% Hazelnut Praline	30g
Egg Yolks	17g
Fish Gelatin	2g
Cold Water	12g
Pâtissier Artisan White 32% Couverture	90g

1. Cook Cream, Pâtissier Artisan 50% Hazelnut Praline and Egg Yolks at 82°C.
2. Add in Pâtissier Artisan White 32% Couverture and soaked Gelatine and hand-blend.

Dark Chocolate Mousse

Milk	145g
Egg Yolks	48g
Pâtissier Artisan Dark 70% Chocolate	155g
Whipped Cream	225g

1. Cook Milk and Egg Yolks at 80°C and add in Pâtissier Artisan Dark 70% Chocolate.
2. Cool down to 40°C before incorporating to the whipped cream (soft peaks).



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