



HAZELNUT LATTE

Hazelnut Croustillant

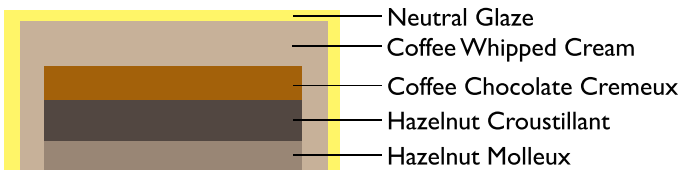
Flour T55	90g
Unsalted Butter	50g
Icing Sugar	30g
Raw Hazelnut Powder	12g
Whole Eggs.....	16g
Fine Salt	2g
Pâtissier Artisan Dark 70% Concentrate	66g

1. Mix creamed Butter, Icing Sugar and Hazelnut Powder together.
2. Add in the Eggs and mix.
3. Add in the Flour and continue kneading to get a smooth dough.
4. Roll at 4mm and bake at 160°C for 18 minutes.
5. While still hot (just out from the oven), pour in the mixing bowl equipped with paddle and mix using low speed with the chocolate concentrate until to get a paste.
6. Spread 100g per sponge.

Hazelnut Moelleux

Flour T55	22g
Raw Hazelnut Powder	15g
Egg Yolks	66g
Unsalted Butter	33g
Egg Whites	66g
Fine Sugar	66g

1. Whisk a hard peak meringue with Egg Whites and Fine Sugar.
2. Add in the Egg Yolks and then the Hazelnut Powder.
3. Finish the mix with the melted Butter.
4. Pipe 120/ Ring 120mm and bake at 175°C for 9 minutes.



Coffee Chocolate Cremeux

Whipping Cream 35%	294g
Coffee Beans	20g
Fine Sugar	36g
Egg Yolks	36g
Fish Gelatin (200 Bloom)	3g
Cold Water	18g
Pâtissier Artisan Dark 64% Couverture	110g

1. Blend the Coffee Beans. Boil the Cream and Coffee before sifting.
2. Bring the quantity back to 295g.
3. Boil Cream, Sugar, Egg Yolk and add in Pâtissier Artisan Dark 64% Couverture and soaked Gelatin.
4. Hand-blend and keep for 12 hours before piping.

Coffee Whipped Cream

Whipping Cream 35% (1)	112g
Coffee Beans	30g
Pâtissier Artisan White 32% Couverture	45g
Fish Gelatin (200 Bloom)	4g
Cold Water	24g
Whipping Cream 35% (2)	260g

1. Blend the Coffee Beans. Boil the Cream (1) and Coffee before sifting.
2. Bring the quantity back to 115g and boil again.
3. Add in Pâtissier Artisan White 32% Couverture and soaked Gelatin.
4. Incorporate the cold Cream (2) (unwhipped).
5. Keep to set for 12 hours before whip and pipe.

Neutral Glaze

Fine Sugar	450g
Glucose Syrup	300g
Water	180g
Fish Gelatin (200 Bloom)	20g
Cold Water	120g

1. Boil Sugar, Glucose, Water and add in the soaked Gelatin.
2. Use at 32°C.



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