# AUTUMN ESSENCE

Fall & Winter 2024 Recipe Inspiration



## Recipe

### HAZELNUT FINANCIER

| | |
|---|---|
| DELINOISETTE | 275g |
| VIGOR BAKING | 2g |
| CORN STARTCH | 50g |
| EGG WHITES | 180g |
| MELTED BUTTER | 60g |
| **Totaal** | **567g** |

### HAZELNUT FINANCIER

1. Mix all the dry ingredients with a whisk.

2. Stirring constantly add the egg white and finally the butter, until obtained a smooth batter.

Pour in a 30*40cm silicon mat and bake at 175C for 12 minutes.

### PINE & HAZELNUT PRALINE

| | |
|---|---|
| PINENUT | 100g |
| HAZELNUT | 100g |
| SUGAR | 150g |
| COCOA BUTTER | 15g |
| SALT | 3g |
| **Totaal** | **368g** |

### PINE & HAZELNUT PRALINE

1. Roast the nuts the oven, in the meantime start a dry caramel in a heavy bottom pan.

2. When the caramel reaches 175C add in the nuts and cook for 3 more minutes.

3. Cool down the caramelized nuts on a silicone mat.

4. Blend the caramelized nuts with salt and melted cocoa butter until homogenous.

Fill half sphere silicone moulds whit the praline and cover with a disk of financier.

## PINE NEEDLE AND CARAMEL CHOCOLATE MOUSSE

| | |
|---|---|
| YOUNG PINE NEEDLES | 30g |
| EGG YOLK | 20g |
| CASTER SUGAR | 13g |
| FULL - FAT MILK | 65g |
| LIQUID CREAM 35% FAT | 75g |
| SINFONIA CARAMEL ORO | 225g |
| GELATINE MASS | 25g |
| SOFT PIKE CREAM | 225g |
| **Totaal** | **678g** |

## PINE NEEDLE AND CARAMEL CHOCOLATE MOUSSE

1. Make a crème anglaise with egg yolk, sugar, milk, cream and the pine needles.

2. Cook everything at 82C and then add the gelatine mass.

3. Pour the crème anglaise over the chocolate and blend until a smooth ganache is obtained.

4. When the ganache is at 32C fold in the soft pike cream.

### Assembly, layout and finishing

1. Fill the silicone molds by half with the mousse, then add the frozen insert.

2. Leave the mousse to crystallize in the fridge for 2 hours before blast freezing.

3. Unmould the desserts and spray with chablon mixture.

4. Decorate with LACE PINECONE and CURVY LEAF YELLOW.

### Enjoy this exciting recipe.

# Featured Product(s)



**Curvy leaf yellow**



**Lace pinecone**