Fleur de Noisette

'Fleur de Noisette' by Michel Willaume



Recipe

VANILLA LADY FINGER SPONGE

Flour T55	70g
Corn starch	70g
Vanilla seeds	4g
Egg yolks	70g
Sugar	70g
Egg whites	200g
Sugar	70g
Totaal	**554g**

VANILLA LADY FINGER SPONGE

Sift together the flour with the starch and add the vanilla seeds. In the mixing bowl, whisk the egg yolks with the sugar to ribbon stage and incorporate delicately with silicon spatula the flour mixture. Whisk the egg whites with sugar to bird's beak texture and gently add them to the egg yolks mixture. Fill the stainless inox ring 16cm ø and bake for 30min at 160°C in the convection oven. Let cool down and unmold. Clean the ring and place back the sponge inside.

HAZELNUT CREAM

Whole milk	100g
Gelatin mass 200 Bloom	24g
IRCA Nocciolato Sinfonia 32%	180g
Heavy cream 35% fat	200g
Totaal	**506g**

HAZELNUT CREAM

Melt partially the hazelnut chocolate. Bring to boil the milk, add the scratched vanilla pods and let it infuse for a few minutes. Pass through the chino and add the melted gelatin mass. Pour gradually into the melted chocolate to obtain a nice emulsion. Add the cold liquid cream; mix for a few seconds with the hand-held mixer and let crystallize in the refrigerator for around 6 hours. Cover the lady finger sponge with a generous layer of hazelnut cream and cover with a slice of hazelnut sponge on top.

MOIST HAZELNUT SPONGE

Whole eggs	190g
Brown sugar	75g
Hazelnut powder	185g
Hazelnut paste 100%	60g
Potato starch	60g
Baking powder	6g
Cream 35% fat	140g
Totaal	**716g**

MOIST HAZELNUT SPONGE

Blend all the ingredients in a food processor. Pour the mass into circles and bake in a closed vent fan oven at 180°C.

CONFIT LEMON YUZU

Ravifruit Lemon yuzu puree	250g
Ravifruit Pears Williams puree	105g
Sugar	105g
Inulin	27.5g
Potato starch	17.5g
Totaal	**505g**

CONFIT LEMON YUZU

Mix the purees. Hydrate the gelatin in half the weight of the puree for about 15 minutes.

Mix the remaining purees with sugar and potato starch, bring to the boil.

Add the gelatin mass, mix well. Pour into a tray, cover with clean film and cool quickly.

When cold, pass through the hand blender to smooth it and spread a thin layer of lemon yuzu confit until the top the ø 16 cm inox ring. Freeze completely and unmold.

HAZELTNUT CHANTILLY

Cocoa butter	35g
Heavy cream 35% fat	315g
Gelatin mass 200 bloom	35g
Hazelnut praline 50%	180g
Whipped heavy cream 35% fat	450g
Totaal	**1015g**

HAZELTNUT CHANTILLY

Melt completely the coco butter. Heat up the cream to 65° C and add the melted gelatin mass and cocoa butter. Pour gradually the hot mixture into the praline forming a good emulsion. Add the cold cream, mix with hand blender. Reserve minimum 8 hours in the refrigerator. Then whip until it has soft Chantilly texture.

Place a ø18 cm inox 4,5 cm high mold in the freezer, add a thin slice of hazelnut sponge in the bottom. In a center, place the frozen insert in the middle and pipe all over the edges the Chantilly and cover the top as well. Freeze.

HAZELTNUT GLAZE

Water	75g
Sugar	100g
Glucose	125g
Condensed milk	100g
Gelatin mass 200 bloom	55g
Irca Sinfonia nocciolato chocolate 33%	150g
Cocoa butter	25g
Irca Hazelnut paste 100%	50g
Irca Neutral mirror Blitz Ice	150g
Totaal	**830g**

HAZELTNUT GLAZE

Make syrup with the water, sugar and glucose, cook until boiling point. Add the condensed milk and the gelatin mass. Pour progressively into the melted chocolate and cocoa butter. Mix intensely with the hand blender until smooth texture. Add the neutral mirror previously boiled and mix one more time. Let crystallize 24h in the refrigerator.

Heat up around 34°C and glaze.

Assembly, layout and finishing

Decorate with rosace of hazelnut cream and DOBLA DECORATION ref. 79295 Lace flower duo

Enjoy this exciting recipe.

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