Orange winter lake

Inspired by my holidays at Tigne the lake



Recipe

Hazelnut crunchy 100g.per items

Hazelnut powder	100g
Brown sugar	100g
Butter	100g
Flour	100g
Salt	1g
Totaal	**401g**

Hazelnut crunchy 100g.per items

Mix together and as soon as the dough becomes friable, stop mixing. Cook in the oven at 150°C during 20 minutes.

Hazelnut cake 120g.per item

Hazelnut powder	155g
Sugar	80g
Corn starch	16g
Baking powder	2g
Milk	115g
Eggs	120g
Totaal	**488g**

Hazelnut cake 120g.per item

Mix together. Use immediately or refrigerate at 4°C.

Clementine fruit confit 200g.per item

Clementine puree	490g
Pear puree	120g
Sugar	120g
Inulin	40g
Starch	30g
Lime purée	20g
Totaal	**820g**

Clementine fruit confit 200g.per item

Weight out and combine the purees. Mix half of the fruit purees with the gelatin and leave to hydrate for at least 30 minutes. Combine the sugar, starch and inulin. Pour the remaining half of the fruit purees and the lime puree into the saucepan. Add the sugar, starch and inulin mixture and blend. Bring to the boil, stirring constantly. Remove from the heat, add the gelled fruit puree mixture and blend again. Use immediately or refrigerate at 4°C.

Whipped hazelnut ganache 300g.per item

Milk	450g
Starch	14g
Cream	275g
Gelatin powder	7g
Cocoa butter	125g
Hazelnut praline	380g
Totaal	**1251g**

Whipped hazelnut ganache 300g.per item

Cold mix a small portion of the milk with the starch. Bring the other part of the milk to a boil. Incorporate the milk/starch part into the saucepan then return to a boil then add the rehydrated gelatin. Emulsify the hot liquid on the praline and melted cocoa butter. Mix. Add the cold liquid cream and mix. Refrigerate at 4°C.

Clémentine fruit compote 80g.per item

Clémentine fruit compote	320g
Gélatin	8g
Totaal	**238g**

Clémentine fruit compote 80g.per item

Hydrate the gelatin with half the weight of Clementine fruit compotee.
Heat the second half of the puree to 60°C then add the gelatinized clementine fruit compote.
Mix the two together then use immediately or reserve at 4°C.

Assembly, layout and finishing

Make the hazelnut whipped ganache, the clementine fruit confit and leave to crystallize for at least 6 hours. Cook the streuzel in a circle of 14cm then poach the hazelnut biscuit on top, freeze immediately. Poach the clementine confit on the hazelnut biscuit, freeze. Make the hazelnut whipped ganache then pour it into the molds then put the clementine insert and freeze. Unmold the entremets then poach the decoration with the remaining ganache. Finish the cake with a colorful milk chocolate glaze and velvet spray. then place the clementine fruit compotee. Make the lace christmas tree green et the pinecone on the top of the cake, the Dobla touch.

Enjoy this exciting recipe.

Featured Product(s)



Pinecone



Lace Christmas tree 2D green