Foglie cadenti

A farandole of swirling autumnal leaves falling from their tree.



Recept

HAZELNUT CRUMBLE-200G

Cold butter	100g
Light brown sugar	100g
Hazelnut powder	100g
Fleur de sel	2g
Strong flour T45	100g
Totaal	**402g**

HAZELNUT CRUMBLE-200G

Place the sugar, hazelnut powder, the salt and flour into the mixing bowl. Add the cold butter cut into small dices and mix gently until the texture became sandy and grainy. Place into the refrigerator to cool down. Then place into the rectangle inox mold of 30X10 cm and bake at 155°C until golden color. Let cool down, unmold and spray the top with white chocolate mixture.

HAZELNUT JOCONDE SPONGE-135G

Whole eggs	160g
Hazelnut powder	95g
Confectioner's sugar	95g
Egg whites	130g
Granulated sugar	30g
Strong flour T45	65g
Butter (melted)	30g
Totaal	**605g**

HAZELNUT JOCONDE SPONGE-135G

In the mixing machine whip the whole eggs with the mixture hazelnut powder/confectioner's sugar until smooth consistency. Meantime, whip full speed the egg whites with the confectioner's sugar until soft peak. Fold ¼ of the meringue into the whipped egg mixture; add delicately the sifted flour and the melted butter (45°C minimum). Fold in the remaining meringue mixture until perfect homogenization. Spread onto silicon mat or parchment paper and bake at 240°C around 7 minutes.

ORANGE & BITTER ORANGE COMFIT-200G

Orange & bitter orange puree	250g
Inverted sugar	15g
Granulated sugar	50g
Pectin NH	3g
Totaal	**318g**

ORANGE & BITTER ORANGE COMFIT-200G

Heat up the purees and the sugar with the inverted until 50°C, pour in the mixture sugar/pectin mixing well. Bring to a boil, pour into the silicon mat and freeze.

LEMON CRÈME BRÛLÉE-100G

Whole eggs	180g
Granulated sugar	130g
Butter, dices	75g
Lemon juice	60g
Lemon zest	10g
Totaal	**455**

LEMON CRÈME BRÛLÉE-100G

Mix together and warm up to 50°C the whole eggs with sugar and butter moving constantly with a whisk. Remove from heater, add in the lemon puree and zest, blend and pass through the strainer. Pour the mixture into the round silicon mat and bake at 100°C around 15 minutes, until coagulation. After baking, cover with a disk of Joconde sponge and freeze.

GIANDUJA MOUSSE-530G

Whole milk	100g
Cream 35% fat	100g
Egg yolks	48g
Granulated sugar	30g
Gelatin 200 bloom	4g
Water	24g
Hazelnut Gianduja milk	200g
Cream 35%mg	200g
Totaal	**706g**

GIANDUJA MOUSSE-530G

Hydrate the gelatin with the water. Make the crème anglaise (85) with milk, cream, egg yolks and sugar. Add the hydrated gelatin melted and pass through hand blender. Pour gradually into the melted gianduja mixing and homogenizing well with the hand blender (emulsion). At 30°C, incorporate the whipped cream. Mold right away and freeze.

GIANDUJA GLAZE-250G

Milk	40g
Cream 35% fat	35g
Glucose	125g
Milk chocolate 35%	150g
Hazelnut Gianduja milk	100g
Gelatin 200 bloom	7g
Water	35g
Mirror neutral glaze	250g
Totaal	**742g**

GIANDUJA GLAZE-250G

Hydrate the gelatin with the water. Heat up the milk with cream and glucose, add the melted gelatin and pour gradually the hot mixture into the melted chocolate and gianduja. Emulsify well and add the hot neutral glaze (70°C) with hand blender. Cover to contact with plastic wrap and reserve at 4°C. Use at 40°C onto the frozen cake.

Assembly, layout and finishing

Place back the baked crumble into the rectangle mold and freeze. Assemble the core by superposing 3 identical rectangular layers of sponge with 2 of orange comfit and then placing on the top one layer of lemon “crème brulée”. Freeze.
Pour the Gianduja mousse over the crumble, half way of the mold. Place the frozen core in the center pushing the mousse up until the top of the mold. Smooth the mousse and freeze.
Unmold and cover completely the cake with the glaze. Decorate with lemon, orange skin, gold leaves and Dobla chocolate decoration: Curly yellow leave - Acorn – Pinecone.

Enjoy this exciting recipe.

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Acorn



Pinecone