

# HAZELNUT TART VANILLA CREAM DARK CHOCOLATE



PROFESSIONAL



**MAKES 8 PORTIONS**

## INGREDIENTS LIST

### Hazelnut Pastry

- Icing Sugar 125g
- Butter 250g
- Flour 375g
- Roasted Ground Hazelnut 50g
- Feuilltine 50g
- Egg Whites 50g

### Vanilla Cream

- Vanilla Anglaise 500g
- White Chocolate 125g
- Avonmore Professional 35.1% Semi Whipped Cream 40g
- Gelatine Mass 17.5g

### Hazelnut Mousse

- Milk 185g
- Hazelnut Paste 60g
- White Chocolate 304g
- Avonmore Professional 35.1% 280g
- Gelatine Mass 63g

### Dark Chocolate Butter Ganache

- Butter 500g
- Dark Chocolate 450g
- Fondant Icing 500g

### Hazelnut Praline

- Toasted Hazelnuts 250g
- Sugar 170g
- Hazelnut Crumb 30g

### Hazelnut Crisps

- Hazelnut Praline 140g
- Cocoa Powder 3g
- Melted Milk Chocolate 75g
- Toasted Hazelnuts 35g

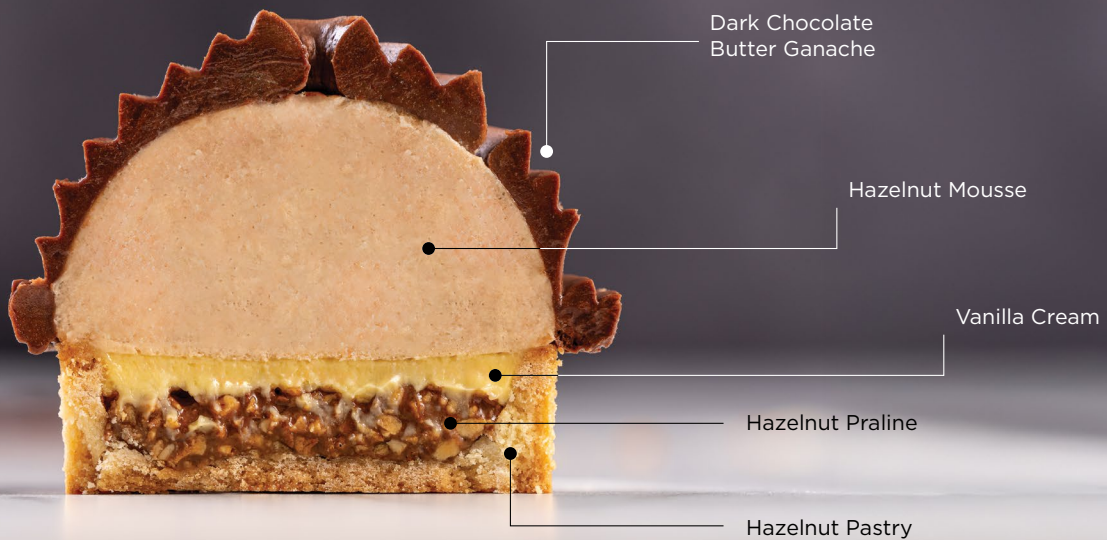
## AVONMORE PROFESSIONAL PRODUCT USED



35.1%  
Whipping Cream



Unsalted  
Irish Butter



## THE RECIPE, STEP BY STEP

### ELEMENTS:

- 01 Hazelnut Pastry
- 02 Vanilla Cream
- 03 Hazelnut Mousse
- 04 Dark Chocolate Butter Ganache
- 05 Hazelnut Praline
- 06 Hazelnut Crisps

## 01

### Hazelnut Pastry

1. Cream butter and sugar.
2. Scrape down the sides of the bowl.
3. Add all dry ingredients in 3 parts.
4. Add egg whites mix and allow to rest in fridge.
5. Roll out to 3mm line tarts and blind bake for 12 mins at 170°C.
6. And a further 3 mins without the beans.

## 02

### Vanilla Cream

1. Warm anglaise add gelatine mass, white chocolate and blend.
2. Place in a piping bag and chill until assembly.

## 03

### Hazelnut Mousse

1. Boil milk and nut paste.
2. Take off heat and add gelatine mass.
3. Pour over chocolate and blend.
4. Fold in Avonmore semi whipped cream.
5. Pipe into moulds and blast freeze.

## 04

### Dark Chocolate Butter Ganache

1. Beat together the butter and fondant icing.
2. Add melted chocolate.
3. Beat together place in piping bag to garnish.

## 05

### Hazelnut Praline

1. Toast hazelnut at 170°C for 9 mins and allow to cool.
2. Make dry caramel and pour over toasted nuts.
3. Blend until smooth.
4. Add toasted hazelnut crumb.
5. Line the bottom of your tarts with 1 table spoon.

## 06

### Hazelnut Crisps

1. Mix together all of above
2. Spread into tuille moulds and allow to set.

## Assembly and Finishing

1. Place praline into bottom of tart.
2. Top with vanilla cream.
3. Place hazelnut mousse on top.
4. Place tart on cake spinner.
5. Using the chocolate butter ganache pipe from top down.
6. Creating a spiral effect.
7. Place half hazelnuts around.



Scan here for recipes.

For further information, please contact your Avonmore Professional distributor.