



HAZELNUT, CHOCOLATE & WHITE TRUFFLE DESSERT - ROMAIN MORES

👤 Advanced level

*Hazelnut, Chocolate & White Truffle Dessert by **Romain Mores** Representing **Piemonte** region*

HAZELNUT DACQUOISE

Egg whites
Granulated sugar
Hazelnut flour
Powdered sugar
Cornstarch
Fine salt

300g
100g
250g
250g
25g
2g

1. Sift the hazelnut flour, powdered sugar, and cornstarch.
2. Whip the egg whites with the salt, gradually adding the sugar, until firm but supple.
3. Fold in the dry ingredients.
4. Spread 8-10 mm thick on a lined 60 x 40 cm tray.
5. Bake at 170°C / 338°F convection for 15-18 minutes, until golden and slightly soft in the center.
6. Cool completely.

MILK CHOCOLATE & HAZELNUT NAMELAKA

Reno X 33% milk chocolate
JoyPaste Nocciola Italia
Whole milk
Glucose
Gelatin, 200 Bloom
Water
Heavy cream 35%, cold

330g
180g
190g
10g
5g
25g
460g

1. Bloom the gelatin in the water.
2. Heat the milk and glucose, then dissolve in the gelatin.
3. Pour over the chocolate and emulsify.
4. Add the hazelnut paste and blend until smooth.
5. Add the cold cream and blend again.
6. Cover directly and refrigerate for at least 8 hours, preferably overnight.

DARK CHOCOLATE & WHITE TRUFFLE MOUSSE

Whole milk	225g	1. Heat the milk and 225 g of heavy cream.
Heavy cream 35%	225g	2. Whisk the egg yolks with the sugar. Temper with the hot dairy.
Egg yolks	90g	3. Return the mixture to the saucepan and cook to 82-84°C / 180-183°F.
Granulated sugar	30g	4. Strain the crème anglaise over the dark chocolate and emulsify until smooth.
<u>Reno X 64% Dark chocolate</u>		5. Cool the chocolate base to approximately 38°C / 100°F.
Heavy cream 35%, softly whipped	750g	6. Finely grate in the fresh white truffle and blend briefly.
Fresh white truffle	22.5-30g	7. When the mixture reaches 34-36°C / 93-97°F, gently fold in the softly whipped cream.
		8. Use immediately.

PRALIN DELICRISP INSERT

<u>Pralin Delicrisp Classic</u>	800g	1. Spread evenly on a lined 60 x 40 cm tray.
		2. Keep the layer approximately 3-4 mm thick.
		3. Chill or freeze until set.
		4. Cut to size before assembly.



Extraordinary
made simple.