

Hazelnut **milk chocolate.**



For Hazelnut merengue

- 70 g Egg white
- 90 g Sugar
- 130 g Icing sugar
- 95 g Sliced roasted hazelnuts 2-4mm

For Hazelnut buttercream

- 167 g Milk
- 190 g Sugar
- 107 g Egg yolk
- 85 g Hazelnut paste 60%
- 200 g Butter

For Milk chocolate mousse

- 3,5 g Gelatin powder
- 18 g Water (A)
- 35 g Egg yolks
- 35 g Sugar
- 10 g Water (B)
- 70 g Milk
- 106 g Milk chocolate Arabesque lait 34
- 21 g Dark chocolate Arabesque Noir 72
- 211 g Cream 35%

For Caramel filling

WBF Caramel

For Milk chocolate

- 400 g Milk chocolate Arabesque lait 34%
- 40 g Hazelnut pieces 2-4mm
- 30 g Butterscotch
- 40 g Cocoa butter

For Milk chocolate disks

Milk chocolate disk
Arabesque Lait 34%

For Milk Chocolate Glaze

Miroir caramel

For Decoration

WBF Toffee
Dark chocolate stick -
made with Arabesque
noir 72%
Sliced roasted nuts
(hazelnut and almond)

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For Hazelnut merengue

- Whip the egg white and sugar.
- Mix the icing sugar and pieces roasted hazelnuts.
- Add the hazelnuts to the merengue and mix it all.
- Pipe small dots on a baking tray. (using tip Ø13mm)
- Bake the merengue at 160°C for about 30minutes.
- After baking, let dry in an oven around 80°C till the merengue is totally dry and crispy.

For Hazelnut buttercream

- Add 95g of sugar to the milk and bring it to boil.
- Include the hazelnut paste to the mixture.
- Whisk the egg yolk with 95g of sugar.
- Mix the hot milk and the egg yolks mixture, and bring it to 84°C.
- Cover the mixture with a plastic film, cool it down in the fridge.
- Whisk the soft butter till smooth and airy.
- Add the hazelnut cream (in 3 parts) into the butter to obtain a smooth buttercream.

For Milk chocolate mousse

- Soak the gelatin powder in the cold water (A).
- Mix the sugar and water (B) and boil it at 120°C (syrup).
- Whisk the egg yolks and add the syrup in the bowl and whip it to obtain a pâte à bombe.
- Whip the cream until it firms up and let it rest.

- Boil the milk and add the gelatin mass. Then include the milk, and dark chocolate until dissolved.
- Let this chocolate mixture cool down to 35°C
- Combine the pâte à bombe and the chocolate mixture.
- Add the whip cream to the mixture and stir it up.

For Caramel filling

- Use a piping bag and pipe a small ring inside the milk chocolate mousse.

For Milk chocolate

- Melt the milk chocolate (at around 45°C) and mix with the cocoa butter.
- Add roasted hazelnut and the butterscotch.
- Stir well before using.

For Milk chocolate disks

- Spread the tempered milk chocolate between plastic sheets. Use cutter Ø7,5cm.

For Decoration

- Decorate with dots of WBF toffee, chocolate sticks and sliced nuts.

Yield 10 pieces.