



# HAZELNUT MANDARIN

Three 16 cm desserts

## Ingredients

### Moist chocolate biscuit

50 g Butter  
248 g Egg white  
124 g Caster sugar  
155 g Egg yolk  
105 g Caster sugar  
116 g Ground almonds  
50 g Cocoa powder  
70 g Flour

### Reconstituted hazelnut streusel

70 g Butter  
70 g Raw hazelnut powder  
70 g Brown sugar  
70 g Flour  
130 g White chocolate

### Mandarin jelly

525 g Mandarin purée   
30 g Lemon purée   
45 g Inverted sugar  
23 g Glucose  
15 g Caster sugar  
12 g Pectin NH glaze



### Light hazelnut cream

217 g Whole milk  
11 g Caster sugar  
35 g Egg yolk  
33 g Caster sugar  
17 g Cream powder  
22 g Butter  
504 g Hazelnut paste  
5 g Gelatine powder 200 Bloom  
25 g Water  
151 g Whipping cream

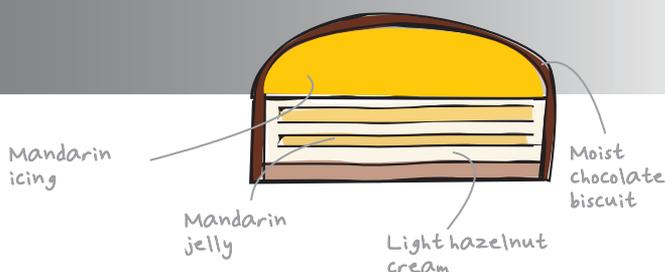
### Mandarin icing

250 g Mirror glaze  
100 g Mandarin purée   
UR\* Water-soluble orange colouring



### Dark chocolate preparation for spraying

25 g Cocoa butter  
25 g Dark couverture chocolate 58%



### Moist chocolate biscuit

Whip the egg whites with the sugar in the beater using the whisk. Whip the yolks with the sugar and powdered almonds in the beater using the whisk. Mix the two preparations. Gradually fold in the cocoa powder and sifted flour. Finish by adding the melted butter after cooling it down.

### Reconstituted hazelnut streusel

Make a short crust dough with the butter, hazelnut powder, brown sugar and flour in the beater using the flat attachment. Sprinkle over a tray and bake in a ventilated oven at 150°C for approximately 25 minutes. Mix the hot streusel with the white chocolate in the beater using the flat attachment until the mixture is suitably liquid.

### Mandarin jelly

In a pan, heat up the mandarin and lemon purées, inverted sugar and glucose. Fold in the caster sugar mixed with the pectin. Bring to the boil.

### Light hazelnut cream

In a pan, boil the milk with the sugar. Whip the yolks with the sugar. Add the cream powder. Thin down the mixture with the milk and bring to the boil. Add the diced butter before the mixture cools and blend with the hazelnut paste. Melt the gelatine previously softened in cold water at approximately 40°C. Mix with the hazelnut cream. Whip the cream in the beater using the whisk until fluffy. Finish by gently folding in the whipped cream.

### Mandarin icing

Mix the mirror glaze, mandarin purée and orange colouring.

### Appareil au chocolat noir pour pistolet

Melt the cocoa butter and the chocolate at 40°C. Allow to cool to 31°C.

### Montage

Spread the moist chocolate biscuit onto a 60 x 40 cm oven tray. Bake in the oven at 180°C for approximately 10 minutes. Leave to cool on a grid. Pour 130 g of streusel into each 14 cm diameter circle previously lined with a strip of moist chocolate biscuit measuring 49 x 5 cm. Pour 100 g of mandarin jelly into 6 circles 14 cm in diameter. Deep freeze. Spread 100 g of light hazelnut cream over the streusels. Place a disk of frozen mandarin jelly in each circle. Repeat the operation and finish off with 100 g of light hazelnut cream. Deep freeze. Spray the dark chocolate preparation over the biscuit while shielding the light cream using a 14 cm cardboard disk. Heat the icing to approximately 50°C then spread it over the dessert. Trim using the chocolate decoration.