

Valentine's Day Recipe for 16 individual desserts

Ingredients	Quantity	Directions for use
Gianduja		
Sugar	180 g	Recipe made with thermomix. Cook sugar and water at 85°C, pour on Silpat, put the vanilla bean on it. Roast the hazelnuts to the oven. Once cold, crush the hazelnuts. Incorporate the melted chocolate and salt. Mix during 1h, low speed (without incorporating air). Reserve.
Water	60 g	
Roasted hazelnuts	370 g	
Milk chocolate 35%	450 g	
Salt	1	
Vanilla bean	1	
Praliné and passion fruit creamy		
Starfruit passion fruit	410 g	Whiten sugar, egg yolk, add eggs. In a pan, pour Starfruit, and whiten eggs. Bake at 85°C. Add Patis'Mousse neutral and Praliné Intense 69. Pour on chocolate. Mix. Put in the molds and freeze it.
Egg yolk	63 g	
Eggs	21 g	
Sugar	54 g	
Patis'Mousse neutral	10 g	
Water	32 g	
White chocolate	131 g	
Praliné Intense 69	185 g	
Hazelnut sablé		
Butter	250 g	Soften butter, incorporate brown sugar, hazelnut powder, cooked egg yolk (cold) and salt. Add the mix flour/Volcano. Mix slowly. Extend the paste between 2 guitar sheets at 0,4 mm of thickness. Cut rings of 4 cm, bake them at 155°C during 25 to 30min. Once cold, coat with Gianduja.
Brown sugar	87 g	
Hazelnut powder	65 g	
Cooked egg yolk	65 g	
Salt	1,5 g	
Volcano	8 g	
Floor	300 g	



Ingredients	Quantity	Directions of use
Gianduja mousse		
Milk	297 g	Bring to a boil milk, add Patis'Mousse Neutral. Pour on Gianduja. Add the whipped cream.
Patis'Mousse neutral	11 g	
Water	64 g	
Gianduja	443 g	
Patiscrem whipped	585 g	
Gianduja glaze		
Patiscrem	336 g	Bring to a boil the cream, the syrup at 30°B and glucose syrup. Pour on the mix gianduja/chocolate. Mix and incorporate in the same time the grape seed oil and coloring. Use at 35-38°C.
Syrup at 30°B	81 g	
Glucose syrup	54 g	
Gianduja	314 g	
Milk chocolate	300 g	
Grape seed oil	54 g	
Red sparkling coloring	QS	
Glaze to spray		
Starfruit passion fruit	160 g	Bring to a boil the 3 first ingredients. Add the mix pectin / sugar. Bring to a boil a second time and pour the miroir. Mix, add coloring. Filter and spray on the little hearts.
Water	160 g	
Glucose syrup	62 g	
Sugar	62 g	
Pectin NH	6 g	
Miroir plus Neutral	850 g	
Golden coloring	QS	

Assembly and finishing touch :

Pour 7 g of gianduja mousse in each mold. Freeze it. Put 3 balls of creamy in each heart. Cover the balls with gianduja mousse. Close up with sablé biscuit.

Glaze a heart with gianduja glaze, the other with the glaze to spray.