

praliné jelly Avellina

Recipe from l'Ecole du Grand Chocolat, serves 25

SALTED ALMOND STREUZEL

120 g dry butter 84% fat
 120 g soft brown sugar
 120 g ground almonds
 1 g fleur de sel
 110 g cake flour

- Mix the sugar, almonds, flour and salt.
- Cut the butter into cubes.
- Place the dry ingredients and butter in a free-standing mixer with the paddle attachment and process until sandy.
- Spread the streuzel evenly over a silicone mat.
- Bake at 150-160°C.

HAZELNUT PRALINE 55% JELLY

620 g whole milk
 40 g sugar
 6 g pectin X58
 310 g HAZELNUT PRALINÉ 55%
 25 g COCOA BUTTER

- Mix the sugar with the pectin.
- Heat the milk and add the sugar/pectin mixture and whisk together. Boil for 2-3 minutes.
- Pour a little of the milk onto the melted praliné and cocoa butter and use a rubber spatula to mix vigorously to create an emulsion. Blend to perfect the emulsion, gradually adding the milk, and taking care to preserve the glossy aspect and elastic texture. Use at 30-35°C.
- Note: This jelly can be reheated as often as required, as long as it is brought back up to 60°C and then used at 30-35°C.

STRAWBERRY CONFIT

230 g strawberry pulp
 45 g raspberry pulp
 15 g caster sugar
 2 g pectin NH
 2 g lemon juice

- Heat the fruit pulps to 40°C, then add the sugar mixed with the pectin.
- Bring to the boil briefly and then add the lemon juice.
- Set aside in the refrigerator.

STRAWBERRY MIXTURE

600 g strawberries
 300 g Strawberry Confit

- Make a brunoise with the strawberries and mix with the Strawberry Confit.

LEMON PRALINE SAUCE

285 g ALMOND HAZELNUT PRALINÉ 60%
 65 g water
 45 g lemon juice
 0,7 g lemon, zested

- Pour a little of the cold water onto the praliné and start to mix vigorously. When the mixture separates, add the remaining water and the lemon juice in several goes, continuing to mix until you obtain a smooth, runny texture with a certain elasticity.
- Blend to perfect the emulsion and then add the lemon zest.
- Set aside in the refrigerator.

ASSEMBLY AND FINISHING:

Once the Hazelnut Jelly is made, leave to cool to 30-35°C. Pour 50g into 5cm cube molds (ref. 5708).

Set aside in the refrigerator.

Roll the Salted Almond Streuzel out to a thickness of 3mm between two acetate sheets and set aside in the freezer.

Cut out a 6cm and a 2cm square from the sheets of Salted Almond Streuzel and place them on a silicone mat. Bake at 150°C for around 15 minutes.

After baking, sprinkle a little gold powder on the cooked squares.

Temper some milk chocolate couverture and roll out between two plastic sheets.

Leave to set for a moment and then cut out squares directly on the plastic sheet using a cube mold (ref. 5708).

Immediately roll up the plastic sheet and attach with sticky tape to stop it unrolling.

Leave to set completely before removing the squares of chocolate.

To serve:

Place a little Lemon Sauce on a plate and then squash the sauce down and spread across the plate to make a brush stroke.

Place a square 8cm cutter on a corner of the sauce and fill with 35g of Strawberry Mixture.

Cover the strawberries with a square of Salted Almond Streuzel and place a Hazelnut Praliné Jelly on top. Unmold.

Decorate with a 2cm square of Salted Almond Streuzel in the middle of the Hazelnut Praliné Jelly and top with the curved square of milk chocolate.

Serve immediately.