

Mini Christmas Log

Vietnam 45 | Hazelnut | Crispy

Composition

1. Crispy Chocolate
2. Hazelnut Dacquoise
3. Praliné Chocolate Creamy
4. Vietnam 45 chocolate mousse



1. Crispy Chocolate

Belcolade Origins Lait Vietnam 45 Cacao-Trace	150 g
Sea Salt	3 g
Feuilletine	300 g
PatisFrance Praliné Hazelnut 50	250 g

Method

Melt the **Belcolade Origins Lait Vietnam 45 Cacao-Trace** chocolate to 40°C and add the **Feuilletine** and the **PatisFrance Praliné Hazelnut 50**. Mix everything together. Spread the composition out on a baking paper with a thickness of 3 mm. Leave to set in a fridge and cut in the right shape.

2. Hazelnut Dacquoise

Egg white	270 g
Sugar	120 g
Hazelnut powder	300 g
Icing sugar	290 g
Flour	150 g

Method

Whip the egg whites until firm and add the sugar and whip again for about 4 minutes at medium speed. Sieve all the dry ingredients together. Incorporate the dry ingredients to the meringue by using a spatula. Spread out on 1 baking tray 40/60cm and bake the hazelnut dacquoise at 210°C for about 10 minutes with closed dampers. Leave to cool down.

3. Praliné Chocolate Creamy

Cream 35%	450 g
Egg yolks	75 g
Belcolade Origins Lait Vietnam 45 Cacao-Trace	240 g
Gelatine powder	3 g
Water	18 g
Hazelnut roasted	120 g

Method

Mix the roasted hazelnuts into a thick paste. Heat up the cream with the egg yolks to 85°C and pour onto the **Belcolade Origins Lait Vietnam 45 Cacao-Trace** chocolate. Mix to obtain a ganache. Add the with water pre-soaked gelatine powder and mix. Add the hazelnut paste and mix the creamy with an immersion blender. Leave to cool down till 35°C and pour this Praliné chocolate creamy in between 2 layers of Hazelnut

Dacquoise and freeze.

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4. Vietnam 45 Chocolate Mousse Method

Cream 35%	100 g
Milk	100 g
Egg yolk	80 g
Gelatine powder	8 g
Water	48 g
Belcolade Origins Lait Vietnam 45 Cacao-Trace	300 g
Cream 35%	500 g

Semi whip the 600 g cream and put aside. Soak the gelatine powder in cold water.

Boil the fresh cream and milk and pour on the egg yolks and heat this to 85°C. Pour the anglaise on the chocolate and make an emulsion. Add the soaked gelatine. When the Ganache reaches 32°C incorporate the whipped Cream. Fill up the silicone moulds with this chocolate mousse and put an insert of the hazelnut dacquoise with the hazelnut cream, freeze it.

