



Evolution 1 hazelnut entremet

Code	Ingredient	Brand	g	%	g/kg
	Hazelnut biscuit		150	17,86	178,57
	Stable hazelnut praliné		200	23,81	238,10
	Evolution 1 hazelnut mousse		400	47,62	476,19
	Hazelnut glaze		50	5,95	59,52
	Caramel insert		40	4,76	47,62
00301005	Guanaja 70% dark couverture	Valrhona			
	For 1 unit (20 cm)		Total 840		1000

The percentages and parts per thousand are related to the total weight of the ingredients in the table.

Cut the biscuit using a metallic ring to 14 cm and leave the ring with the biscuit inside. Pour the praliné on top of the biscuit and freeze for 15 minutes. Use a metallic ring 16 cm to pipe the mousse 1/3 of the ring. Put the caramel insert on top of the mousse. Pipe the rest the mousse. Add the biscuit with the praliné on the top of the mousse and freeze the entremet well. Once it's ready take out of the ring and glaze. Use the glaze about 30 °C. End with a ring of chocolate.

Hazelnut biscuit

Code	Ingredient	Brand	g	%	g/kg
45300016	Hazelnut pure paste	Sosa	125	12,29	122,91
	Unsalted butter 82%		110	10,82	108,16
00100011	White sugar (1)	Sosa	55	5,41	54,08
00201004	Egg yolks		145	14,26	142,58
00050593	Tapioca starch	Sosa	15	1,47	14,75
	Flour		145	14,26	142,58
	Water		225	22,12	221,24
00200510	Albuwhip	Sosa	25	2,46	24,58
00100011	White sugar (2)	Sosa	110	10,82	108,16
45151041	Cantonese hazelnuts	Sosa	55	5,41	54,08
59000074	Baking Powder Std	Sosa	7	0,69	6,88
	For 1 kg		Total	1017	1000

Mix the butter with the hazelnut paste in the bowl of the KitchenAid. Whip the egg yolk with the sugar (1) for 4 minutes. Sift the flour and the starch. Mix the water and the Albuwhip and whip to meringue with sugar (2). Mix the egg yolks together with the butter and hazelnut paste. Slowly add the meringue to the mix and finish adding the sifted flour, baking powder and tapioca starch. Using a metallic tray with a silicone mat spread the biscuit dough on it and add on the top broken cantonese hazelnuts. Bake in the oven 185 °C for 15 minutes.



Stable hazelnut praliné

Code	Ingredient	Brand	g	%	g/kg
45350035	Hazelnut praliné	Sosa	100	47,51	475,06
45300016	Hazelnut pure paste	Sosa	100	47,51	475,06
59000027	Glicemul	Sosa	5,50	2,61	26,13
45151041	Cantonese hazelnuts	Sosa	5	2,38	23,75
	For 200 g		Total	210,50	1000

Heat up the hazelnut pure paste with the Glicemul to 65 °C. Add the praliné and mix together. Pour on top of the hazelnut biscuit. Crush some cantonese hazelnuts and add them on top of the Glicemul paste. Let it set in the freezer for about 30 minutes.



Evolution 1 hazelnut mousse

Code	Ingredient	Brand	g	%	g/kg
00100011	Sugar	Sosa	180	16,67	166,67
	Gelatin mass		78	7,22	72,22
59000025	Natur Emul	Sosa	12	1,11	11,11
	Cream 35%		270	25	250
45300016	Hazelnut pure paste	Sosa	185	17,13	171,30
	Water (1)		140	12,96	129,63
	Water (2)		160	14,81	148,15
00100017	Inulin cold	Sosa	40	3,70	37,04
00200510	Albuwhip	Sosa	14	1,30	12,96
	Salt		1	0,09	0,93
For 1 kg			Total	1080	1000

Combine the Natur Emul and the hazelnut pure paste. Heat water (2) from the recipe at 70 °C and then add the gelatin mass and the salt. Pour this mixture into the nut paste and emulsify. Mix the water (1) with the Albuwhip and whip. When starting to be fluffy, add the sugar and inulin little by little and keep whipping for about 5 minutes more. Fold the meringue into the hazelnut paste emulsion (at 40 °C) delicately and then add the semi-whipped cream. Use.

Hazelnut glaze

Code	Ingredient	Brand	g	%	g/kg
	Water		300	29,56	295,57
	Cream 35%		220	21,67	216,75
00100011	Sugar	Sosa	350	34,48	344,83
45300016	Hazelnut pure paste	Sosa	130	12,81	128,08
58030018	Nappage X58 pectin	Sosa	15	1,48	14,78
For 1 kg			Total	1015	1000

Heat the cream and the water up 40 °C. Aside mix the sugar and the pectin, and pour on the first elaboration like a rain way. Stir well during the process in order to properly dilute. Bring to a boil. Add the hazelnut pure paste and blend. Leave it set in the fridge. Heat up 35 °C and glaze.

Caramel insert

Code	Ingredient	Brand	g	%	g/kg
00100112	Trehalose	Sosa	165	16,45	164,51
00100609	Liquid glucose (1)	Sosa	182	18,15	181,46
	Cream 35%		350	34,90	348,95
	Milk (1)		90	8,97	89,73
00100609	Liquid glucose (2)	Sosa	90	8,97	89,73
48000103	Tahiti Vanilla	Sosa	2,50	0,25	2,49
	Salt		3,50	0,35	3,49
	Unsalted butter 82%		120	11,96	119,64
	For 1 kg	Total	1003		1000

Make caramel with trehalose and the glucose (1) around 215 °C and pour it over oven paper in order to cool down. Once the caramel is cold, grind it to powder using a Thermomix. Besides boil the cream, milk and glucose (2) and add the caramel powder. Boil it until it's 105 °C. Cool down to 70 °C. Add the butter and let it set in the fridge.

