



Recipe created by **Damien Paineau**

LA MANUFACTURE DU GOÛT



Damien Paineau
CLUIZEL Chef

KEWANE® CROWN

Recipe for 6 units, 12 cm in diameter

Breton shortbread

222 g	Extra strong flour
15 g	Baking powder
148 g	Butter
148 g	Caster sugar
67 g	Liquid egg yolk
2 g	Fine salt

Sieve the flour and baking powder. Cream the butter and sugar together using the flat beater. Emulsify the egg yolks with the butter and sugar. Add the flour, baking powder and salt.

Hazelnut dacquoise

218 g	Liquid egg white
61 g	Caster sugar
157 g	Icing sugar
131 g	Raw hazelnut flour
35 g	Potato starch

Using a mixer, beat the egg whites with the sugar. Sieve the icing sugar, flour and hazelnut powder together. Gently mix the flour mixture with the egg whites.

Hazelnut praline crèmeux with soft apricots

3 g	Powdered gelatine, 200 Bloom
13 g	Water
229 g	Whipping cream (35 % fat)
248 g	Pure hazelnut praline 50 %
38 g	Pure hazelnut paste
186 g	Butter
2 g	Fine salt
186 g	Soft apricots

Soak the gelatine in cold water. In a pan, heat the cream to around 85 °C. Add the hydrated gelatine. Pour over the pure hazelnut praline, pure hazelnut paste, butter and salt. Mix. Add the apricots (diced).

Chocolate mousse

4 g	Powdered gelatine, 200 Bloom
23 g	Water
93 g	Whole milk
286 g	Kewane® « Grands Accords® » 34 % couverture chocolate
496 g	Whipping cream (35 % fat)

Boil the milk in a pan. Stir the hydrated gelatine into the milk. Pour over the Kewane® chocolate. Cool to around 30 °C. Incorporate the fluffy whipped cream.

Kewane® Glaze

250 g	Whipping cream (35 % fat)
60 g	Water
25 g	Glucose syrup
3 g	Powdered gelatine, 200 Bloom
21 g	Water
375 g	Kewane® « Grands Accords® » 34 % couverture chocolate
175 g	Diaphane® Neutral Glaze

Bring the cream, water and glucose syrup to a boil. Add the rehydrated gelatine. Pour the mixture over the Mini Grammes® in three parts, so as to create an emulsion. Add the Diaphane® Neutral glaze to the ganache. Mix.

Ganache for piping

90 g	Whipping cream (35 % fat)
20 g	Glucose syrup
100 g	Kewane® « Grands Accords® » 34 % couverture chocolate

Bring the cream and glucose to the boil. Pour the mixture over the Mini Grammes® in three parts, so as to create an emulsion. Set aside at room temperature until it comes to finishing.

Assembly and finishing

Roll out the Breton shortbread dough to a thickness of 2 mm, cut out 10 cm rounds with 4 cm hollowed out in the middle. Bake in the oven at 160 °C for around 15 minutes. Construct the dacquoise using a 10 cm nozzle on the Breton shortbread. Bake for an additional 15 minutes or so at 150 °C. Pour the crèmeux into the mould. Freeze. Pour the Kewane® chocolate mousse into the mould. Add the praline crèmeux. Seal with the biscuits. Freeze. Finish with the glaze, tempered at 35 °C. Decorate.

Kewane® « Grands Accords® » 34 % couverture chocolate	ref. 20670
Diaphane® Neutral Glaze	ref. 21700
Pure hazelnut paste	ref. 21210
Pure hazelnut praline	ref. 21050

