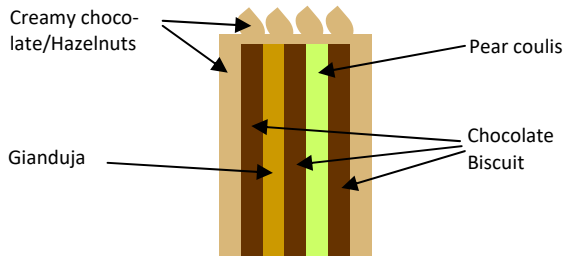


Pear, hazelnuts, chocolate log



Chocolate biscuit

For 3 plate of 40*60cm (1000g per plate)

730g of oil
815g of eggs
730g of sugar
515g of flour
210g of cacao powder
21g of baking powder

Mix all the ingredient together with a robot-coupe then spread the mix on a cooking paper on a plate with ledge.
Cook at 180°C for 20 min

Gianduja

For 1 plate of 38*58cm

450g of hazelnuts paste PFS0004084
300g of icing sugar
300g of milk chocolate

Make the milk chocolate melt at 45°C and then add the hazelnuts paste and stir. Add the icing sugar and stir.
Cool down at 25°C then heat at 30°C and pour it

Pear coulis

For 1 plate of 38*58cm

1560g of mash pear
180g of sugar
30g of pectin for topping DIV0004114
165g of natural compound paste: Pear **PFS0004122**

Mix the sugar and the pectin together and then add the melt mash pear.
Make the mix boil while stirring then add the pear compounds paste and stir again.

Creamy milk chocolate/hazelnuts

250g of cream
250g of milk
100g of egg yolk
50g of sugar
320g of milk chocolate
3g of hazelnuts flavors AIN0003316

With the cream, milk, egg yolk and sugar, make a crème Anglaise.
Pour the cream on the milk chocolate and then stir. Add the hazelnuts flavors and stir again. Cool it down the whole night at +4°C then stir up again.

Chocolate/Hazelnuts Topping

600g of milk chocolate
100g of cocoa butter
300g of oil
3g of hazelnuts flavors AIN0003316

Melt the entire ingredient together at 45°C, then stir.
Cool it down at 35°C and chill.

