



Electra entremets



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The Chef's signature

For daily excellence



Electra entremets

Recipe for 1 frame 60x40cm

Hazelnut genoa cake

| | | |
|-----|---|--|
| 720 | g | Superieur Almond paste white 50% DGF Service |
| 160 | g | Icing sugar |
| 500 | g | Eggs |
| 270 | g | Fine butter - DGF Royal |
| 160 | g | Pure hazelnuts paste - DGF ROYAL |
| 150 | g | Flour |
| 10 | g | Baking powder - DGF Service |

2 metal sheets 60x40cm
With a beater soften almonds paste and icing sugar then add eggs gradually.
Whip with high speed for 10mn and incorporate melted butter, then add pure hazelnut paste.
Incorporate flour, baking powder previously sifted together, and mix.
Spread over a baking mat. Bake at 200°C for 7 to 9 mn.
Deep freeze immediately.



Isigny caramel cream

| | | |
|-----|---|---|
| 600 | g | Milk |
| 150 | g | Egg Yolks |
| 3 | | Vanilla pods |
| 55 | g | Instant confectioner's custard mix powder - DGF Service |
| 200 | g | Caramel powder from Isigny - DGF Royal |
| 7,5 | g | Food grade gelatine leaves type gold- DGF Service |
| 200 | g | Caramel cream from Isigny DGF Royal |
| 250 | g | UHT sterilized cream 35 % Fats - DGF Royal |

Make a confectioner's custard with milk, eggs, vanilla pods, cream mix powder and caramel powder.
Add gelatine previously hydrated and caramel cream from Isigny.
Let cool down between 30 and 35°C and incorporate gently the whipped cream.
Use immediately.



Maracaibo milk chocolate and coffee mousse

| | | |
|-----|---|---|
| 100 | g | Milk |
| 100 | g | UHT sterilized cream 35 % Fats - DGF Royal |
| 2 | | Vanilla pods |
| 80 | g | Egg Yolks |
| 28 | g | Mix jelly dessert DGF Service |
| 375 | g | Milk chocolate couverture Maracaibo cocoa 38% DGF Royal |
| 5 | g | Instant coffee |
| 760 | g | UHT sterilized cream 35% fats Coeur Sauvage |

Make a custard with milk, cream, vanilla pods and egg yolks.
Add dessert jelly. Pour onto the milk chocolate couverture and the instant coffee.
Let cool down to 35°C and add whipped cream.
Use immediately.



Hazelnut crumble

| | | |
|-----|---|--------------------------------------|
| 120 | g | Fine butter - DGF Royal |
| 2 | g | Guerande salt |
| 100 | g | Sugar |
| 100 | g | Whole hazelnuts powder - DGF Service |
| 100 | g | Flour |

Mix all ingredients together until obtaining small pieces of dough.
Spread over on a silicone mat and deep freeze.
Bake in an oven at 160°C.
Set aside in a dry place.



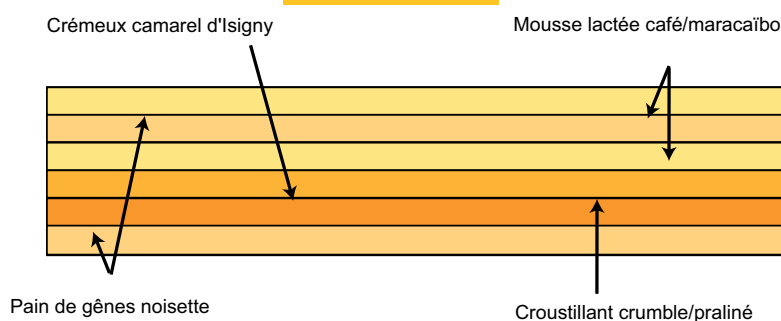
Hazelnut and hazelnut surf in praliné crunsky crumble

| | | |
|-----|---|---|
| 260 | g | Milk chocolate couverture Tropicana cocoa 35% DGF Royal |
| 520 | g | Hazelnuts Praline à l'ancienne DGF Royal |
| 390 | g | Hazelnut crumble |
| 135 | g | Royaltine DGF Royal |

Melt the milk chocolate couverture TROPICANA at 40°C.
Incorporate the praliné, the crumble and the royaltine.
Pour immediately on a hazelnut biscuit sheet and deep freeze.



Slice



DGF Décors Suggestion



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