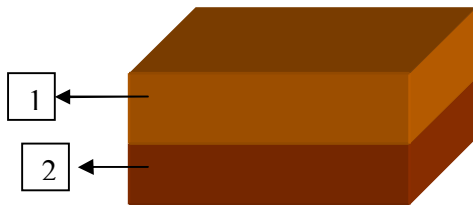


“Yves Saint cLement”



- 1- GUIANDUJA GANACHE
- 2- HAZELNUTZ PRALINE

GUIANDUJA GANACHE:

Heavy Cream 135g
Whole milk 70g
Trimoline 75g
Sorbitol 30g
Butter 135g
Milk chocolate 340g
Guianduja 220g

Heat heavy cream, whole milk, sorbitol and trimoline.
Add melted butter.
Let cold down then poor over chocolate and guianduja
Set aside.

HAZELNUT PRALINE:

Granulated sugar 500g
Water 100g
Hazelnut 1000g
Vanilla beans 2
Salt 3g
Glucose 200g
Cocoa butter 120g
Milk chocolate excellent 845NV 120g

Boil the sugar, glucose and water at 121°C, add warm hazelnuts and vanilla, sable and caramelize at low heat. Cool down on a silicone sheet and break down in the Robot Coupe. In a mixer with paddle, work until oil separation. Keep in the refrigerator.
Add cocoa butter and milk chocolate. Temper the mixture then spread it down.
Poor the guianduja ganache over the praline, let set up 24 hours then detale.
Enrobe with guayaquil 64 % .