

Hazelnut Bowl

Composition

1. Dark Chocolate Mousse
2. Hazelnut Mousse
3. Chocolate Glaze



1. Dark Chocolate Mousse

Fresh Cream 35%	300 g
Belcolade Origins Noir Costa Rica 64%	270 g
Whipped Cream	300 g

Method

Make a ganache with the fresh cream and **Belcolade Origins Noir Costa Rica 64%**. Add directly into this ganache the 300 g of whipped cream and mix well with a spatula.

Mould the mousse in spherical silicone moulds of 4 cm in diameter (about 30 g of mousse per sphere). Freeze directly at - 30 °C before using.

2. Hazelnut Mousse

Praliné Intense 69 PatisFrance	150 g
Pralirex Noisette PatisFrance	50 g
Milk	105 g
Gelatin Sheets	4 g
Whipped Cream	300 g

Method

Mix together the **Praliné Intense 69 PatisFrance**, **Pralirex Noisette PatisFrance** and warm milk. Add pre-soaked and melted gelatin and mix everything with a hand mixer. Add the whipped cream and mix gently using a spatula. Use this mousse directly for dressing the desserts (about 20 g per dessert).

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3. Chocolate Glaze

Fresh Cream 35%	200 g
Milk	100 g
Belcolade Selection Noir 65% Cacao-Trace	180 g
Praliné Noisette 50% PatisFrance	230 g
Gelatin Sheets	14 g
Puratos Miroir L'original Neutre	480 g

Method

Bring milk and fresh cream to boil. Pour the liquid directly onto the **Belcolade Selection Noir 65% Cacao-Trace** and **Praliné Noisette 50% PatisFrance**, mix with a spatula or whisk. Add pre-soaked and melted gelatin and then slightly warm **Puratos Miroir L'original Neutre**. Mix all the ingredients with a hand blender and cover with a film. Store at 4°C.

Apply the glaze at maximum 35°C on frozen products.

Final Assembly

Method

Place the hazelnut mousse directly on the bottom of a small chocolate bowl (about 20 g per dessert). Leave the mousse to set in a fridge (4 °C).

Apply the glaze at 35°C on a frozen chocolate mousse cake. Put it in a chocolate bowl. Sprinkle some roasted hazelnut pieces on the top.

Store at 4°C one to two hours before consumption.

Pairing tips with Belcolade Origins Noir Costa Rica 64%

Herbs & Spices

- Cumin
- Estragon
- Lemon Thyme
- Cardamom

Condiments

- Olive Oil
- Honey

Fruits

- Sweet Cherry
- Melon
- Agrume

Drinks

- Earl Grey Tea