

Miroir

# Grande Crudo





For +/- 20 pieces

#### Peanuts sablé

Flour	150 g
<b>Aristo Primeur Croissant</b>	<b>150 g</b>
Cassonade	120 g
<b>PatisFrance Almond Powder</b>	<b>30 g</b>
Crushed roasted unsalted peanuts	150 g
Salt	2 g

#### Chocolat Moelleux

<b>PatisFrance Patis'coeur Fondant</b>	<b>300 g</b>
Whole eggs	75 g
Water (50°C)	75 g

#### Tonka bean creamy

<b>Duopak</b>	<b>250 g</b>
Egg Yolks	75 g
Whole Eggs	80 g
Chopped Tonka bean	1 bean
Butter	70 g
<b>Bavarois Neutre</b>	<b>60 g</b>
<b>Belcolade Ingredients Pure Prime Pressed Cocoa Butter</b>	<b>100 g</b>
<b>Belcolade Lait Selection 03X5</b>	<b>100 g</b>

#### Gewurztraminer shot (Miroir Glassage bubbles)

Gewurztraminer white wine	340 g
Sugar	20 g
Honey	30 g
Gelatin	30 g

Mix all the ingredients together at low speed until you obtain a homogenous dough. The dough should not be elastic. Let it sit in the fridge for a while. Roll out a 4 mm layer of dough. Bake it at 170°C, open damper. Take out of oven, and cut directly into rectangles of 11cm x 2,5 cm.

Mix all the ingredients together during 3 min at medium speed. Spread a layer of 0,5 cm on a silicon mould. Bake at 190°C during +/- 8 min, close damper. Let it cool down and cut into rectangles of 11cm x 1cm.

Boil **Duopak** with the egg yolks, the whole eggs and the sugar. Add the **Bavarois Neutre**, mix to dissolve correctly. When you reach 40°C, add the soft butter and mix again until you obtain an unctuous cream. Pour a layer of 0,5 cm high in square moulds and freeze. When it's frozen, cut rectangular of 11cm x 2cm. Melt together the **Belcolade Ingredients Pure Prime Pressed Cocoa Butter** and the **Belcolade Lait Selection 03X5**. Spray the velvet mixture on top of the frozen square form.

Boil the Gewurztraminer white wine with sugar and honey for 40 seconds in order to evaporate the alcohol. Add the gelatin and mould the preparation in ball silicon forms. Freeze it. Take the balls from the moulds and cover them with the **Miroir Glassage Neutre**. Apply at 35-40°C.

