

Swiss Praline Pastry

Petits Gâteaux



RECIPE QUANTITY	25	pieces	RECIPE NUMBER	PG20338
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Almond-hazelnut dacquoise

340 g icing sugar	11.99oz
170 g almonds peeled, ground raw	6oz
170 g hazelnuts raw, ground	6oz
425 g fresh egg whites	14.99oz
100 g granulated sugar	3.53oz
4 g cream of tartare	0.14oz
1 g salt	0.04oz

Sift the icing sugar and mix with the ground almonds and hazelnuts. Whisk the egg whites with the half amount of sugar, the salt and the Cremor Tartari to obtain a creamy mass. Gradually add the remaining sugar. Delicately fold in the icing sugar mixed with ground almonds.

Swiss hazelnut meringue mix

250 g fresh egg whites	8.82oz
100 g granulated sugar	3.53oz
150 g almonds peeled, ground	5.29oz
150 g hazelnuts raw, ground	5.29oz
200 g icing sugar	7.05oz
5 g pectin NH	0.18oz
50 g brown butter, liquid	1.76oz

Whip the egg whites and sugar until creamy, mix the almonds, hazelnuts, icing sugar and pectin, sieve coarsely and mix in. Add the beurre noisette at the end.

Mousseline hazelnut-caramel

250 g butter	8.82oz
125 g Caramel brûlé fleur de sel	4.41oz
140 g Fina Noble Piemontese 60%, Praline Paste Hazelnut	4.94oz
485 g Pastry Cream exquisite	17.11oz

Whip the soft butter until fluffy, fold in the caramel and Fina Noble Piemontese and whip until light and fluffy, stir the whipped vanilla cream into the cream, whip until light and fluffy, process immediately.

Pastry Cream exquisite

500 g milk 3.5%	17.64oz
500 g heavy cream 35%	17.64oz
8 g bourbon vanilla bean (1 pc = 4g) seeds of 1 pc	0.28oz
140 g past. liquid egg yolk	4.94oz
140 g granulated sugar	4.94oz
60 g inulin HSI	2.12oz
60 g Vanilla cream powder, Custard powder with vanilla, Warm	2.12oz
22 g gelatine powder (200 Bloom)	0.78oz
100 g water	3.53oz
1200 g heavy cream 35%	42.33oz

Bring the milk, first quantity of cream and scraped vanilla pod to the boil. Whisk the egg yolks with the sugar, inulin and vanilla cream powder until creamy. Soak the gelatine powder in cold water for 10 minutes and dissolve. Pour some of the liquid into the egg yolk mixture, stir, pour in the remaining milk/cream mixture and

bring to the boil, add the dissolved gelatine and stir until smooth, add the cold liquid second quantity of cream and homogenise with a hand blender. Fill into vacuum bags and seal, cool immediately to 4°C / 39.2°F, store in the fridge, place in the freezer for 20 minutes before use. Whip until creamy and fluffy at a core temperature of 0 - 2°C / 32 - 35.6°F.

Tip

Can be stored shrink-wrapped in bags in the freezer for several days, defrosted and whipped at a core temperature of 0 - 2°C / 32 - 35.6°F as required.

For a mousseline, 200 g / 7.05 oz of whipped butter or whipped OSA filling can be added per 1000 g / 35.3 oz of whipped vanilla cream and 5 - 10% flavouring paste such as Pistacia Vera for flavouring.

Egg yolk contains the enzyme amylase, which can interfere with the thickening process, resulting in bound or unbound cream. Very high heat in the cooking process deactivates the enzyme, so always cook the cream thoroughly to set it perfectly.

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Hazelnut milk jam

200 g milk 3.5%	7.05oz
400 g granulated sugar	14.11oz
120 g glucose syrup DE 41-46	4.23oz
1800 g milk 3.5%	63.49oz
8 g bourbon vanilla bean (1 pc = 4g)	0.28oz
2 g fleur de sel	0.07oz
100 g Fina Noble Piemontese 60%, Praline Paste Hazelnut	3.53oz

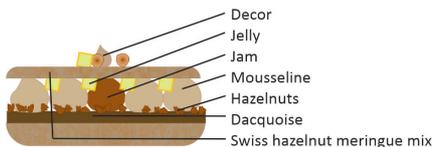
Mix the first quantity of milk, sugar and glucose syrup, caramelize very slowly over a very low heat until light brown. Add the hot second quantity of milk, vanilla and fleur de sel and simmer over a very low heat for approx. 120 minutes to 1000 g to make the confiture. Mix in the Fina Noble and homogenise with a hand blender. Fill into airtight jars.

Lemon-yuzu jelly

300 g lemon purée without added sugar, Boiron	10.58oz
150 g yuzu purée without added sugar, Boiron	5.29oz
450 g granulated sugar	15.87oz
18 g yellow pectin	0.63oz
250 g glucose syrup DE 41-46	8.82oz

Warm the purée to 80°C / 176°F, mix the pectin and sugar, stir in and cook for 1 min. Add the glucose syrup and cook to 103°C / 217.4°F, leave to cool and stir until smooth. Cooking loss approx. 15%.

Structure



Swiss Praline Pastry

1200 g Almond-hazelnut dacquoise	42.33oz
450 g Swiss hazelnut meringue mix	15.87oz
750 g Mousseline hazelnut- caramel	26.46oz
250 g Hazelnut milk jam	8.82oz
250 g Lemon-yuzu jelly	8.82oz
100 g hazelnuts whole, roasted	3.53oz
50 g hazelnuts whole, roasted, chopped - for dacquoise	1.76oz

Dacquoise

Spread in a Flexipan tray 36 x 56 cm / 14.17 x 22.05 inches, 1 cm / 0.39 inch high, sprinkle with 120 g / 4.23 oz chopped roasted almonds, dust with icing sugar.

Baking temperature:

fan oven 180°C / 356°F,
deckoven 190°C / 374°F

Baking time: approx. 25 minutes

Cut out with an oval cookie cutter.

Swiss hazelnut meringue mix

Spread the mixture onto oval moulds, bake.

Baking temperature: 170°C / 338°F

Baking time: approx. 18 minutes

Store immediately in a dry, airtight container.

Jelly

Pour onto Backflon foil in a 5 mm / 0.197 inch silicone frame. Leave to crystallise overnight at 16°C / 60.8°F, cut into 5 x 5 mm / 0.197 x 0.197 inch cubes with a harp, roll directly in granulated sugar, store in a dry place or freeze in an airtight container.

Finishing

Place the dacquoise on a Swiss hazelnut meringue mix. Pipe 10 g / 0.35 oz Confiture de lait Noisette in the centre of the dacquoise, pipe 30 g / 1.06 oz Mousseline on top of each dacquoise. Top each with 10 g / 0.35 oz jelly cubes, place a Tongue lid on top. Dust lightly with icing sugar/starch and decorate with dots of mousseline, jelly cubes and roasted halved hazelnuts.

Tongue stencils:

Wüst company
www.gwuest.ch
Rubber stencil - Tongue
Size: 640 x 500 mm /
25.2 x 19.69 inches
Hole shape: round-oval-Ø hole:
102 x 52 mm /
4.02 x 2.05 inches
Material thickness: 2 mm / 0.079 inch

FELCHLIN PRODUCTS

DC74	Fina Noble Piemontese 60%, Praline Paste Hazelnut
TM01	Caramel brûlé fleur de sel
UE05	Vanilla cream powder, Custard powder with vanilla, Warm

Please note: Some products are not available in all markets

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Recipe number : PG20338

Description : Hazelnut meringue with praline, jam de lait noisette and lemon yuzu jelly

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	367
Selling days	1 day	Kilojoule (kJ)	1535
Selling price		Lipids	23.07 g
Selling unit	1 piece	saturated fatty acids	6.81 g
		Carbohydrates	32.17 g
		of which sugars	30.19 g
		Proteins	6.75 g
		Salt	0.14 g

Declaration :

Sugar, **egg white, hazelnuts, whole milk, almonds, cream, butter**, glucose syrup (wheat glucose), lemons, yuzu, **cream, egg yolk**, water, **wheat glucose syrup (wheat glucose)**, cacaobutter, inulin, maize starch, gelling agent (pectin), acidifying agent (potassium tartrate), edible gelatine, vanilla, edible salt, fleur de sel (sea salt), colouring agents (riboflavin, sunset yellow S, carotene), dried glucose syrup, thickening agent (locust bean gum and guar gum), vanilla extract Madagascar

State 07.04.2025

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation