

Hazelnut Crunchy Caramel Chocolate

petits gateaux



RECIPE QUANTITY	1	frame of 30 x 40 cm / 11.81 x 15.75 inches	RECIPE NUMBER	CS15241
------------------------	---	--	----------------------	---------

Hazelnut dacquoise

405 g fresh egg whites	14.29oz
7 g egg white powder	0.25oz
150 g granulated sugar	5.29oz
187 g hazelnuts raw, ground	6.6oz
187 g icing sugar	6.6oz
52 g pastry flour type 400	1.83oz

Make a meringue with the egg whites, powdered egg white and sugar. Sieve the icing sugar, ground hazelnuts and flour together and fold into the meringue.

Bourbon Caramel with hazelnut praline paste Rustica

250 g granulated sugar	8.82oz
4 g bourbon vanilla bean (1 pc = 4g)	0.14oz
250 g heavy cream 35%	8.82oz
200 g butter	7.05oz
100 g Rustica Noble Piemontese 60%, Praline Paste Hazelnut	3.53oz

Cook a caramel, deglaze with cream and vanilla, cook to 108°C / 226.4°F. Add the butter and the praline paste, emulsify and leave to cool.

Crunchy hazelnuts

250 g granulated sugar	8.82oz
2 g bourbon vanilla bean (1 pc = 4g)	0.07oz
160 g hazelnuts whole, roasted	5.64oz

Scrape the vanilla pod and mix with the sugar. Make a dry caramel, add the roasted warm hazelnuts. Pour out. Leave to cool and crush.

Glaze Chocolate Costa Rica 40% with almond slivers

350 g Costa Rica 40%-36h, Milk chocolate couverture, Rondo	12.35oz
100 g hazelnut oil	3.53oz
125 g baton almonds chopped	4.41oz

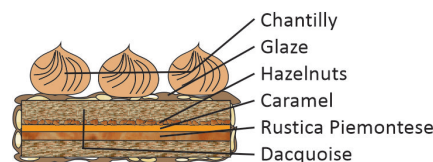
Combine the ingredients and use at 25°C / 77°F.

Chantilly Costa Rica 40%

350 g heavy cream 35% liquid	12.35oz
160 g Costa Rica 40%-36h, Milk chocolate couverture, Rondo	5.64oz

Warm the liquid heavy cream and make a ganache with the couverture. Let it set in the refrigerator for at least 8 hours. Whip up to soft peak.

Structure



Hazelnut Crunchy Caramel Chocolate

985 g Hazelnut dacquoise	34.74oz
150 g Rustica Noble Piemontese 60%, Praline Paste Hazelnut	5.29oz

800 g Bourbon Caramel with hazelnut praline paste Rustica

28.22oz

410 g Crunchy hazelnuts

14.46oz

575 g Glaze Chocolate Costa Rica 40% with almond slivers

20.28oz

510 g Chantilly Costa Rica 40%

17.99oz

Dacquoise

Bake the mixture in a 60 x 40 cm / 23.62 x 15.75 inches silpat frame, bake.

Baking temperature: 180°C / 356°F

Baking time: approx. 10 minutes

Freeze and cut in half to 30 x 40 cm / 11.81 x 15.75 inches

Finishing

Spread the Rustica Piemontese spread on one half of the Hazelnut dacquoise. Place in a 30 x 40 cm / 11.81 x 15.75 inches frame. Spread the caramel with crushed hazelnuts. Place a second dacquoise. Freeze. Cut 10 x 3 cm / 3.94 x 1.18 inches. Dip in the glaze. If desired, decorate with chocolate platelet and chantilly.

FELCHLIN PRODUCTS

CO28	Costa Rica 40%-36h, Milk chocolate couverture, Rondo
DC44	Rustica Noble Piemontese 60%, Praline Paste Hazelnut

Please note: Some products are not available in all markets

Hazelnut Crunchy Caramel Chocolate

petits gateaux



Recipe number : CS15241

Description : Crunchy nutty caramel bar on top with the finest milk chantilly

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	454
Selling days	1 day	Kilojoule (kJ)	1899
Selling price		Lipids	30.79 g
Selling unit	1 piece	saturated fatty acids	11.37 g
		Carbohydrates	37.13 g
		of which sugars	35.11 g
		Proteins	6.09 g
		Salt	0.11 g

Declaration :

Sugar, cream, hazelnuts 14%, egg white, butter, raw cane sugar, cacaobutter, almonds, hazelnut oil, whole milk powder, cacao kernel, wheat flour, skimmed milk powder, egg white powder, vanilla

State 25.11.2025

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

Allergen information is compliant with current Swiss legislation