



Creamy Praline

Recipe by Joachim Habiger, Süss Deko Fellbach
Finalist in the HUG Tartelettes Phantasia 2008 Creative Competition (Qualified category)

Ingredients:

Praline fruite

- 40g Praline
- 25g Geschlagene Sahne
- 0,5g Gelatine

Instructions:

Dissolve the gelatine and stir into the whipped cream. Fold the cream into the praline and fill the Choco Tartelettes.

Karamalisierte Walnüsse

- 60g Gehackte Walnüsse
- 25g Läuterzucker

Instructions:

Stirring continuously, roast the walnuts in the syrup and allow to cool on a plate.

Vollmilch Mousse

- 30g Eigelb
- 30g Zucker
- 120g Vollmilch Kuvertüre
- 200g Sahne

Instructions:

Heat the yolks and sugar and beat till cold. Dissolve the couverture and stir into the yolks. Heat to 40 °C, stir in the cream, spread on silicon mats and freeze immediately.

Milk glaze

- 90g Cream
- 240g Transparent glaze
- 140g Full-fat milk couverture

Instructions:

Heat the cream, pour over the chopped couverture and create an emulsion. Now add the clear glaze and coat the frozen mousse.





Transparent glaze

200g Sugar
100g Glucose
2g Citric acid
200g Water
5g Pectin

Instructions:

Mix the pectin with a little sugar in a pan, then add all the other ingredients. Bring to the boil and simmer for about 2 minutes.

Final touches:

Place the praline in the Tartelettes, sprinkle with the walnut brittle; place the coated mousse on top with some chocolate decoration and caramelised walnut, plus a little gold leaf to complete the effect.

