



## Valentine's day drops with ganache filling

### INGREDIENTS

#### HAZELNUT COOKIE DOUGH

160g flour  
100g butter  
90g sugar  
50g egg yolks  
40g grated gianduja chocolate  
40g hazelnut flour  
30g minced hazelnuts  
2g salt  
1 pinch of baking powder per cake

#### GIANDUJA ICING

125g gianduja chocolate  
110g fresh cream  
20g acacia honey  
10g sunflower oil

#### CHOCOLATE FILLING

for the 12 half-spheres 3.5cm in diameter (the filling can be conserved in the freezer and is perfect for serving as small pastries with coffee)  
120g dark chocolate  
80g fresh cream

#### WHITE ICING

100g white chocolate  
75g cream  
70g sugar  
8g gelatin sheets

#### RASPBERRY FILLING

for the 12 half-spheres, 3.5cm in diameter (the filling can be conserved in the freezer and is perfect for serving as small pastries with coffee)  
125g raspberries  
30g sugar

#### BAVARIAN CREAM WITH HAZELNUT

240g milk  
130g whipped cream  
55g egg yolks  
40g sugar  
24g cornstarch  
20g butter  
8g gelatin sheets  
100g hazelnut brittle  
finely crushed (or a hazelnut praline)  
fleur de sel

### INSTRUCTIONS

#### 1. CHOCOLATE FILLING

Break up the chocolate into a bowl. Heat the cream until just before boiling point, pour it over the chocolate and stir until it has melted and the mixture is thoroughly combined and glossy.

Divide it into 12 half-spheres of silicone mold, 3.5cm in diameter, and put in the freezer.



## 2. RASPBERRY FILLING

Soak the gelatin in cold water. Cook the raspberries and the sugar with 20g of water for 5 minutes at a boil over low heat. Remove from the heat, whisk in the cream and, if desired, sieve. Stir in the gelatin until it melts. Distribute into silicone molds and put in the freezer.

## 3. BAVARIAN CREAM WITH HAZELNUT

Soak the gelatin. Stir together the egg yolk and the sugar with the cornstarch.

Heat the milk until almost a boil, then pour over the egg yolk, mix well and put back over the heat, cooking and stirring until the cream begins to thicken.

Remove from heat; add the butter, the squeezed gelatin, and mix until it completely melts. Then add the crunchy mixture, a generous pinch of fleur de sel and let it totally cool; finally, carefully stir in the whipped cream. The Bavarian cream will be made just before the drop.

Cut the hazelnut cookie dough with the raindrop cookie cutter and keep the cutter in place; arrange all 4 on a plate or on a dish without sides lined with parchment paper.

Put a half-sphere of chocolate filling in the centers of the two biggest drops and the other drop with a half-sphere of raspberry. Cover with the Bavarian cream up to the edge. Put in the fridge for 4 hours.

## 4. GIANDUJA ICING

Break up the chocolate into a bowl. Heat the cream with the honey almost to a boil, then pour over the chocolate and stir until obtaining a homogenous, lump-free mixture; at this point, add the oil and stir until thoroughly mixed.

Let it completely cool to room temperature before using it to glaze the two larger drops.

## 5. WHITE ICING

Break up the white chocolate into a bowl. Soak the gelatin in cold water. Heat 70g of water with the sugar to a boil to obtain syrup.

Pour the syrup over the chocolate and mix well, then combine the cream and the squeezed gelatin.

Keep stirring until the mixture is homogenous and lump-free. Let it cool to room temperature.

## 6. FINALISATION

Remove the drops from the fridge. Remove the cookie cutter – if necessary sliding a knife between the cookie cutter and the Bavarian cream. Place it on a rack set on a tray.

Glaze the two larger drops with the gianduja and the smaller ones with the white chocolate. Allow the excess glaze to drip through the rack.

Put in the fridge for 2 hours. Top off the larger drop with a FERRERO ROCHER® and gold powder. For the smaller drops decorate with untreated, white rose petals.