



Hazel & Nut by Jess Lemon

INGREDIENTS

Chocolate sable biscuit

125g butter
180g 1 cup plain flour
50g 1/3 cup icing sugar
30g 1/4 cup almond meal
25g 1/4 cup cocoa powder
1 egg yolk
1 tsp vanilla

Salted caramel

155g 1/2 cup caster sugar
60g 1/4 cup water
125g 1/2 cup double cream or thickened cream
1 tsp vanilla bean paste
15g butter
1/2 tsp sea salt flakes

Coffee caramel

75g milk
60g thickened cream
115g caster sugar
15g Espresso coffee granules
15g butter
1/2 tbsp. vanilla bean paste
1/2 tsp salt

Chocolate hazelnut ganache

125g milk chocolate
125g dark chocolate
225g thickened cream
80g Nutella
75g butter
1/2 tsp salt

Hazelnut whipped ganache



55g thickened cream A
55g milk
10g Trimoline/ or honey
10g glucose syrup
90g dark chocolate
200g thickened cream B
30g Nutella
½ tsp salt

Cocoa butter coating

300g dark chocolate
150g cocoa butter
1 ½ tbsp. cocoa nibs processed to a fine crumb

Milk chocolate mousse

145g thickened cream A
35g water
1 gold leaf gelatine, bloomed
110g dark chocolate
110g milk chocolate
½ tsp salt
300g thickened cream B semi whipped

Chocolate discs

250g compound dark chocolate, roughly chopped
Gold luster dust, for brushing Optional

To assemble

12 Ferrero Rocher
1/3 cup roasted hazelnuts, halved
Luster dust, optional

Tools and equipment



Food processor
Stick blender
Measuring scales
Rubber spatulas
5-7 Saucepans
8 mixing bowls
Rolling pin
6cm diameter tart rings
Baking trays
Piping bags
4 cm diameter half sphere silicone moulds
1 tsp measuring spoon
Mini truffle silicone mould 2.5cm or 3cm
diameter half sphere silicone mould
Wooden skewers
2cm diameter circle cutter
Palette knife

INSTRUCTIONS

Chocolate sable biscuit

1. Preheat oven to 180 degrees Celsius. Place the plain flour, icing sugar, almond meal and cocoa powder into a food processor. Blitz to combine.
2. Add butter and pulse until a bread crumb consistency.
3. Add in egg yolk and vanilla, pulse until a dough forms.
4. Roll out the dough in between two sheets of baking paper to 2mm thickness.
5. Freeze for 30 minutes.
6. Grease tart rings, slice 2cm wide and 19cm long strips of the rolled out pastry.
7. Mould the strips into the rings and cut a 6cm diameter disc of pastry for the base of the pastry.
8. Chill the moulded tart rings in the freezer for 30 minutes.
9. Blind bake for 12 minutes, remove the baking beans and bake for a further 5-8 minutes. Cool completely. Store in an airtight container. Keeps in an airtight container for 2 months

Salted caramel

1. Place the sugar and water into a saucepan over medium to low heat. Bring the mixture to an amber colour, swirling every now and then "DO NOT STIR".
2. Meanwhile bring cream and vanilla bean paste to a simmer over medium to low heat.
3. Once the sugar mixture has come to an amber colour, slowly add in the cream swirling gently until well incorporated.
4. Remove from the heat and add in the butter and salt, using a stick blender and blend until well combined Optional.

Coffee caramel

1. Dry caramelize the sugar in a medium saucepan over medium to low heat in three stages. Allow the first batch of sugar to dissolve before adding the next batch.
2. Meanwhile bring the milk, cream and vanilla to a simmer.
3. Once the sugar has come to an amber colour remove from the heat, add in the espresso granules and mix until well combined.



4. Gradually add in the hot cream in 3 stages, mixing until well combined after each addition.
5. Add in the salt and butter, emulsify using a stick blender. Cool down completely and transfer into a piping bag.

Chocolate hazelnut ganache

1. Place the milk chocolate and dark chocolate in a microwave safe bowl, melt in the microwave in 30 second bursts.
2. Meanwhile bring cream to a simmer. Remove from the heat and pour the cream onto melted chocolate, using a spatula mix until well combined.
3. Add in the Nutella and salt. Using a stick blender, blend in the butter until smooth. Pour into a piping bag.

Hazelnut whipped ganache

1. Bring cream A and milk to a simmer.
2. Meanwhile place the chocolate, trimoline and glucose syrup in a medium size bowl.
3. Pour the hot cream mixture over the chocolate mixture and mix until well combined.
4. Add in the Nutella and salt and using a stick blender, blend until smooth.
5. Pour the mixture into an airtight container and cover the surface with cling film, refrigerate overnight or 5 hours.
6. Pour the rested mixture into a stand mixer bowl or using a whisk, whisk until soft peaks.
7. Transfer the mixture into a piping bag and pipe into 4cm diameter half sphere moulds. Place in the freezer to firm for about 30 minutes.
8. Dip ½ tsp measuring spoon into hot water and wipe off excess water, gently carve the centre of the firm half sphere moulds.
9. Freeze until frozen.

Cocoa butter coating

1. Place the chocolate and cocoa butter into a tall microwave safe bowl, melt the mixture in 30 second burst in the microwave until completely melted.
2. Add in the cocoa nibs and set aside until assembly

Milk chocolate mousse

1. Bring cream A and water to a boil. Remove from the heat and add in the bloomed gelatine.
2. Pour the cream mixture over the chocolates and mix until well combined.
3. Add in the salt and fold in the semi whipped cream in 3 stages until well combined.
4. Pour the mixture into a piping bag and pipe into mini truffle silicone moulds or 2.5cm diameter half sphere moulds. Freeze until firm. When using the half sphere moulds, join the two halves together to make a sphere by heating a hot pan and pressing the surface of both half domes to help stick the two halves together. Set aside in the freezer.

Chocolate discs

1. Place the chocolate into a plastic microwave safe bowl. Melt in 30 second bursts.
2. Melt until completely melted. Pour a few tablespoons of melted chocolate on acetate sheets or baking paper, using a palette knife spread until 1.5mm thick.
3. Allow to set but not set completely. Whilst the chocolate is slightly pliable, cut out 1.5cm diameter discs. Set aside until completely set.
4. Using a soft brush, brush the discs with luster gold dust.



Assembly

- 1.** To finish the hazelnut sphere, fill the centres of the cored frozen hazelnut whipped ganache with coffee caramel, freeze for 1hr. Join the two halves together.
- 2.** Gently pierce the sphere with a skewer and dip into the cocoa butter coating, allow excess mixture to drop and set on the stick, before removing the stick. Seal the whole with cocoa butter and set aside in the fridge.
- 3.** Fill a third of the way up the tart shell with salted caramel, fill the remaining 2/3 with hazelnut chocolate ganache. Set aside in the freezer for 10-15 minutes or until the ganache is firm.
- 4.** Assemble the dipped hazelnut sphere on the left hand side of the tart.
- 5.** Place the de-moulded milk chocolate mousse at the front, next to the hazelnut sphere.
- 6.** Place a Ferrero Rocher on the last space behind the milk chocolate mousse.
- 7.** Garnish with chocolate discs and hazelnut halves with a gentle sprinkle of luster dust on top of the hazelnut sphere.
- 8.** Allow to defrost in the fridge for 30 minutes before serving.
- 9.** Enjoy!