VALENTINE'S DAY DROPS WITH GANACHE FILLING

Duration: 2h 30min

Servings: 4 persons

Level: ●●● Difficult

Ingredients

HAZELNUT COOKIE DOUGH	AMOUNT
00 flour	160g
Butter	100g
Sugar	90g
Egg yolks	50g
Grated gianduja chocolate	40g
Hazelnut flour	40g
Minced hazelnuts	30g
Salt	2g
Baking powder	1 pinch per cake

CHOCOLATE FILLING	AMOUNT
Dark chocolate	120g
Fresh cream	80g

RASPBERRY FILLING	AMOUNT
Raspberries	125g
Sugar	30g
Gelatin sheets	3g

BAVARIAN CREAM WITH HAZELNUT	AMOUNT

Milk	240g
Whipped cream	130g
Egg yolks	55g
Sugar	40g
Cornstarch	24g
Butter	20g
Gelatin sheets	8g
Hazelnut brittle, finely crushed (or a hazelnut praline)	100g
Fleur de sel	

GIANDUJA ICING	AMOUNT
Gianduja chocolate	125g
Fresh cream	110g
Acacia honey	20g
Sunflower oil	10g

WHITE ICING	AMOUNT
White chocolate	100g
Cream	75g
Sugar	70g
Gelatin sheets	8g

Instructions

1. HAZELNUT COOKIE DOUGH

   • Mix the butter with the sugar and add the hazelnuts, egg yolk, and gianduja.
   • Then stir in the flour, salt and baking powder.
   • Form a loaf, place it in a bowl, seal it with plastic wrap and let it sit in the fridge for 1 hour.
   • Roll out the dough 3-4mm high and cut two pieces with a raindrop cookie cutter (12cm long, 8cm wide, 4cm high).
   • With a smaller cookie cutter, set aside another 2 drops (11cm long, 7cm wide, 4cm high).

2. 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)

   • 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.

3. 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)

   • 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.

4. 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.

5. 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.

6. 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. 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.