



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
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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



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

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.