

RECIPES

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Turko hazelnut meringue & Hazelnut Praline



INGREDIENTS

Turko 18cm (8 pieces for 4 tarts)
Sugar (800g for cream, 100g for nougatine)
Water (200g for cream, 10g for nougatine)
Egg yolk 300g
Butter (1000g for cream, 100g for nougatine)
Vanila 1 stick
Hazelnut paste 120g
Glucose 100g
Hazelnut 130g
Salt 4g
Dobla chocolate decoration
Gold (for decoration)

PREPARATION

Cream au beurre: Bring the sugar and water to the boil to 120°C. Mix with the lightly whipped egg yolk. Lightly whip and add the hazelnut paste and butter at 40°C.
Hazelnut nougatine: Melt the glucose with sugar and water. Mix gently with the butter (in smaller pieces). Spread the mixture in a baking tin and bake for 10-15 minutes at 160°C.
Spread a layer of the cream au beurre on a Turko disc, and place another disc on top. Then, add a smaller layer of cream au beure and place the hazelnut nougatine on top. Decorate with gold, hazelnut and chocolate.

Puff pastry strips & Pistachio

INGREDIENTS

Puff pastry strips (10 pieces)
Milk 285g
Vanille 1 stick
Sugar 64g
Egg yolk 71g
Cream powder 28g
Butter 175g
Pistachio paste 50g
Pistachio praline 75g
Pistachio nuts 171g
Powder sugar 114g
Sunflower oil 14g
Whipped cream (for decoration)
Pistachios (for decoration)
Dobla chocolate decoration



PREPARATION

Cream patisse: Heat the milk together with 36 grams of sugar. Mix the cream powder with the remaining sugar and egg yolk and add to the milk sugar mixture. Cook till 100°C (as a custard cream), and let it cool down. Mix all gently with the pistachio paste and pistachio praline. Next, mix gently with the butter.
Pistachio praline: Blend the pistachio nuts with the sunflower oil and powder sugar.
Place a layer of pistachio praline between the puff pastry sheets and place a layer of the cream patisse on top. Decorate with chocolate, whipped cream and pistachio nuts.