

RECIPES

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
 Dobra 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 beurre 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)
 Dobra 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.