

BELCOLADE

PARIS-BREST CAKE

Complexity level   

COMPOSITION

For x parts of x

1. Hazelnut Streusel
2. Hazelnut Financier
3. Hazelnut Mousseline Cream
4. Choux Pastry
5. Glaze



INGREDIENTS

1. Hazelnut Streusel

PatisFrance Ground Hazelnut	440 g
Butter	344 g
Brown sugar	168 g
Vergeoise sugar	95 g
Fleur de sel	5 g
Flour (T55)	308 g

2. Hazelnut Financier

Pralirex Hazelnut	40 g
PatisFrance Frianvit	290 g
Water	145 g
Brown sugar	145 g

3. Hazelnut Mousseline Cream

PatisFrance Pectin NH	2 g
PatisFrance Pralirex Hazelnut	83 g
PatisFrance Praliné Amande Noisette 55%	50 g
Vanilla pod	1 pc
Milk	223 g
Cream	55 g
Sugar	5 g
Corn starch	2 g
Egg yolks	55 g
Butter	13 g
Sugar	50 g

PREPARATION

Composition part

- Rub all the ingredients together. Spread out to a 3-mm thickness in an 18-cm circle. Roll the remaining dough to a 1.8-mm thickness to cut out disks with a diameter of 4-cm. Bake the 18-cm baking disks at 145°C for 10 minutes.

Composition part

- Melt the butter to get brown butter. With the flat beater, mix the Frianvit, the butter at 60°C and the water for 3 minutes at medium speed. Add the hazelnut pure paste. Pour 150 g of the hazelnut financier onto the hazelnut streusel. Bake at 160°C for 20 minutes.

Composition part

- Bring to a boil the milk and cream, with the vanilla. Pour sugar, pectin, eggs and corn starch into the sugar. Boil for 2 minutes then pour the praliné and the hazelnut pure paste. Blend and keep in the fridge. Once cooled down, add the soft butter and whip with the cream.

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THE REAL BELGIAN CHOCOLATE

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PARIS-BREST CAKE

INGREDIENTS

4. Choux Pastry

Water	250 g
Whole milk	250 g
Caster sugar	10 g
Salt	10 g
Butter	225 g
Flour (T55)	275 g
Eggs	500 g

PREPARATION

Composition part

- Boil the water and milk along with the butter, salt and sugar. Add the sieved flour and dry out the dough. Gradually add the eggs. At the bottom of a Flexipan® mold, place a disk of hazelnut streusel and place a small chou. Place another disk of hazelnut streusel on top. Bake at 210°C, then lower the oven temperature to 185°C for 30 to 35 minutes.

5. Glaze

Belcolade Origins Lait Venezuela 43%	350 g
PatisFrance Pralirex Hazelnut	5 g
PatisFrance toasted chopped almonds	60 g
Grapeseed oil	60 g

Composition part

- Boil the water and milk along with the butter, salt and melt the chocolate. Add the oil and the hazelnut pure paste then blend. Add the toasted chopped almonds. Set aside and use at 32°C.

Assembly

- Glaze the edges of the streusel disk and hazelnut financier.
- Using a Saint-Honoré nozzle, pipe the mousseline cream on top of the financier.
- Fill in the bottom of the choux with some Praliner 55% PatisFrance and place some mousseline cream on top.
- Place seven choux on the mousseline cream.

Nutritional value per 100g*	Energy (kJ / kcal)	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
	1635.45 / 393.28	27.62 g / 10.83 g	21.25 g / 9.49 g	2.09 g	6.83 g	0.43 g

*Indicative values based on theoretical calculations.

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