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## Walnut Pralines Mousseline with Croquant Coffee **Tuiles**

Roasted Pine Nuts Sauce

Category: Dessert, Serves 20 portions

# Ingredients:

### Walnut Praline Mousseline:

500 milk

120 egg yolks gr

125 sugar gr

20 flour gr

corn starch 20 gr

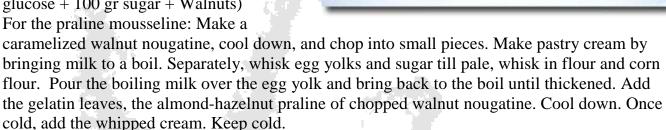
3 gelatin leaves pcs

praline almond-hazelnut 175 gr

750 whipped cream soft gr

200 walnut nougatine (100gr

glucose + 100 gr sugar + Walnuts)



### Coffee Tuile:

200 chopped almonds

200 icing sugar sieved gr

30 flour sieved gr

40 warm water gr

5 cold espresso coffee gr

160 cold melted butter

Mix the cold melted butter with the chopped almonds, icing sugar, flour, Nescafe mixed with the water and let rest for 1 hour.

Spoon the mixture on a round shape silpat 6 cm Ø not too thick and bake at 180°C until cooked. Keep dry.

#### Pine Nuts Sauce:

1 liter milk

pcs egg yolks

130 gr sugar

1 pc vanilla bean

Anglaise sauce: Mix the egg yolks with sugar until pale. Bring the milk and vanilla bean to a boil and pour over the mixture. Bring to a boil and cook the vanilla sauce until 85°C. Cool down.

120 gr sugar 80 gr pine nuts

In a sauce pan, mix the sugar and pine nuts and caramelize by mixing with a spatula. When the pine nuts are well caramelized, deglaze little by little with the above vanilla sauce while mixing continuously. Cool down and keep aside.

# Preparation:

Place one coffee tuile on the plate and pipe a ball of cream, add another coffee tuile and repeat the procedure as in above picture.

Serve the pine nuts sauce around and few pieces of breaking tuile to decorate.

Weight Measures Conversions:	
1/4 ounce	8 grams
½ ounce	15 grams
1 ounce	30 grams
Four ounces	115 grams
1 cup	25 cl - 2,5 dl - 250 ml
2,2 pounds	1 kilogram
16 ounces	450 grams
8 ounces	1 pound