

Walnut Pralines Mousseline with Croquant Coffee Tuiles

Roasted Pine Nuts Sauce

Category: Dessert, Serves 20 portions

Ingredients:

Walnut Praline Mousseline:

500 gr milk
 120 gr egg yolks
 125 gr sugar
 20 gr flour
 20 gr corn starch
 3 pcs gelatin leaves
 175 gr praline almond-hazelnut
 750 gr whipped cream soft
 200 gr walnut nougatine (100gr glucose + 100 gr sugar + Walnuts)

For the praline mousseline: Make a caramelized walnut nougatine, cool down, and chop into small pieces. Make pastry cream by bringing milk to a boil. Separately, whisk egg yolks and sugar till pale, whisk in flour and corn flour. Pour the boiling milk over the egg yolk and bring back to the boil until thickened. Add the gelatin leaves, the almond-hazelnut praline or chopped walnut nougatine. Cool down. Once cold, add the whipped cream. Keep cold.

Coffee Tuile:

200 gr chopped almonds
 200 gr icing sugar sieved
 30 gr flour sieved
 40 gr warm water
 5 gr cold espresso coffee
 160 gr 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
10 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 tile on the plate and pipe a ball of cream, add another coffee tile and repeat the procedure as in above picture.

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

Weight Measures Conversions:	
¼ 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