



GÂTEAUX AU CITRON PRALINÉ

Génoise

Ingredients

- 200g Egg
- 125g Caster sugar
- 3g Vanilla
- 125g Hi-ratio flour
- 45g Unsalted butter

Method

1. Mix egg, sugar and vanilla over a bain marie to 45°C.
Whip on high speed to a stable foam (should be cool to touch).
2. Sift flour. Add flour in small additions, folding gently after each addition.
3. Add melted butter in small additions, folding gently after each addition.
Over mixing will cause collapse.
4. Spread mix onto tray 40cm x 40cm.
5. Bake at 180°C. Cool.

Citron crémeux

Ingredients

- 200g Lemon juice
- 120g Water
- 2 Lemon zest
- 400g Egg
- 300g Caster sugar

Method

1. Heat lemon, water, zest, egg, sugar in a pan. Stir constantly, bring to 80°C.
2. Add butter and mix with stick blender. Add soaked gelatine, stir. Pour through sieve. Cool till thick.

Praline crème

Ingredients

- 300g Milk
- 60g Egg yolk
- 50g Caster sugar
- 30g Cornflour
- 150g Hazelnut praline paste
- 2 Leaf gelatine, Titanium
- 400g Pure cream

Method

1. Boil milk
Mix yolks, sugar and cornflour. Add milk and cook out to make custard.
2. Add hazelnut praline paste.
Add soaked gelatine. Mix till smooth.
Cool.
Whip cream and fold through above mix.

Hazelnut chocolate glaze

Ingredients

- 315g Pure cream
- 105g Milk chocolate
- 105g Hazelnut praline paste
- 1.5 each Leaf gelatine, titanium
- 105g Mirror glaze

Method

1. Boil cream and pour over the chocolate.
Add praline paste.
2. Add gelatine to hot mix. Stir through neutral glaze.

Assembly of Gâteau au Citron praline

Assembly

Génoise - Line a 16cm cake ring with acetate. Cut 2 x 14cm rings from genoise sponge. Place 1 into the base of the cake ring. Apply chablon of chocolate to base.

Citron Crémeux - Pipe citron crémeux into cake ring.
Place a piece of génoise on top.

Praline crème - Pour hazelnut praline cream into cake ring to fill to the top.
Smooth flat. Blast freeze cake till set.

Hazelnut chocolate glaze - Remove cake from the ring and pour glaze over to completely cover. Allow to set.

Toasted hazelnut Chocolate garnish - Apply garnish

Chocolate garnish

Ingredients

400g Dark chocolate

Temper 400g of chocolate and produce a garnish, as demonstrated for the Gâteau au citron praliné.