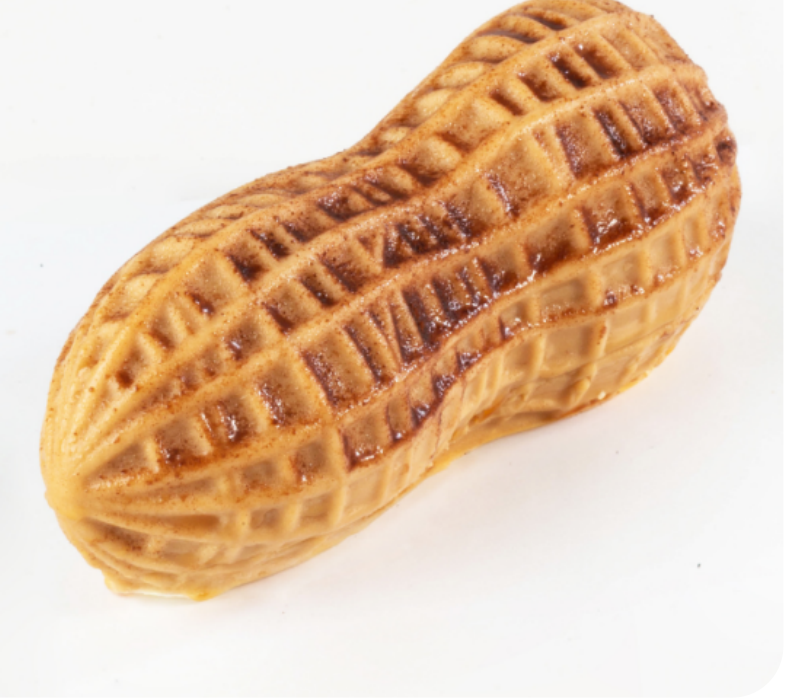


REALISTIC PEANUT

Basic level

A playful peanut-shaped dessert with smooth caramel chocolate mousse, a vibrant red fruit heart, soft financier and a crunchy caramel and salted peanut layer.



RECIPE CREATED BY:

Manuel De Brasi

Pastry Chef

FINANCIER

Delinoisette	550g
Vigor Baking	4g
Flour	50g
Starch	50g
Egg whites	370g
Butter	120g

Mix the dry ingredients, add the egg whites and melted butter.
Bake in a 60 × 40 cm tray at 170°C for 10–15 minutes.
Cut out the bases.

CRUNCHY LAYER

Pralin Delicrisp Caramel Fleur de Sel	qb

Spread over the base.

INSERT

Fruttidor Red Fruits	250g
Water	20qb
Lilly Neutro	20g
TOFFEE D'OR CARAMEL	qb

Gently warm the Fruttidor. Add Lilly Neutro and the water, mixing thoroughly. Pipe into the insert mold.

irca GROUP

Extraordinary made simple.

LACTEE CARAMEL MOUSSE

Reno Concerto Lactee Caramel	200g	Melt the chocolate at 40°C.
Cream 35% fat (1)	65g	Heat the liquids and JOYPASTE NOCCIOLINA (1) to 90°C.
Water (1)	65g	Emulsify the ingredients to create a ganache, then cool to 26°C.
JOYPASTE NOCCIOLINA	60g	
Cream 35% fat (2)	200g	Semi-whip the cream (2) with Lilly Neutro and the water (2).
Lilly Neutro	35g	Fold the semi-whipped cream into the ganache in two additions using a spatula.
Water (2)	35g	

CRUNCHY SHELL

Cocoa butter	400g	Melt the chocolate and cocoa butter at 26°C, mixing thoroughly.
Reno Concerto Lactee Caramel	600g	

FINAL COMPOSITION

Pour the chocolate mixture into the cavities, drain off the excess and allow to crystallize.
Pipe a layer of mousse into the mold, add the Fruttidor insert, then add another layer of mousse. Finish with the financier topped with a crunchy layer of Pralin Delicrisp Fleur de Sel and a few pieces of salted peanut.
Blast freeze, then unmold.