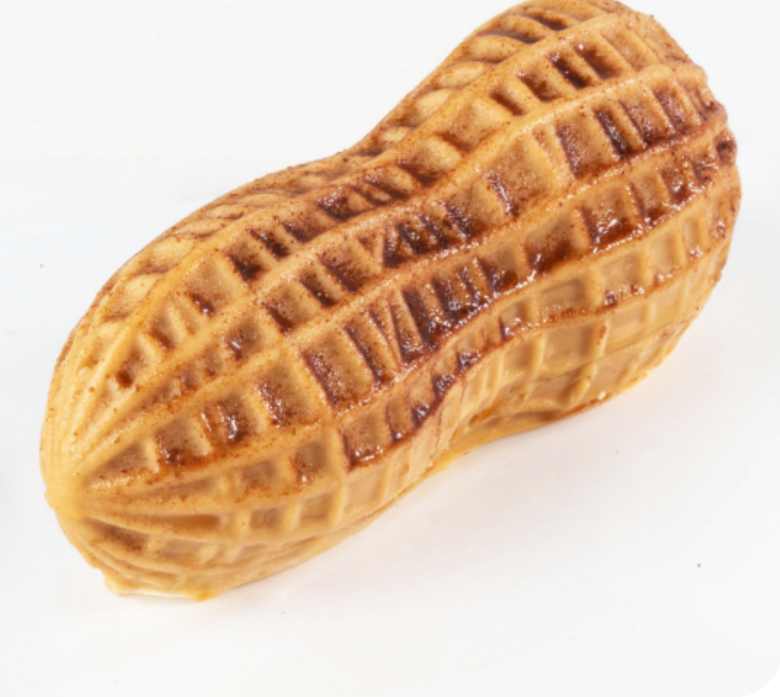




REALISTIC PEANUT

👤 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:

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Pastry Chef

FINANCIER

[Delinoisette](#)
[Vigor Baking](#)

Flour
Starch
Egg whites
Butter

550g
4g
50g
50g
370g
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](#)
Water
[Lilly Neutro](#)

250g
20qb
20g

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



Extraordinary
made simple.

LACTEE CARAMEL MOUSSE

Reno Concerto Lactee Caramel

Cream 35% fat (1)

Water (1)

Cream 35% fat (2)

Lilly Neutro

Water (2)

200g

65g

65g

200g

35g

35g

Melt the chocolate at 40°C.

Heat the liquids (1) to 90°C.

Emulsify the ingredients to create a ganache, then cool to 26°C.

Semi-whip the cream (2) with Lilly Neutro and the water (2).

Fold the semi-whipped cream into the ganache in two additions using a spatula.

CRUNCHY SHELL

Cocoa butter

Reno Concerto Lactee Caramel

400g

600g

Melt the chocolate and cocoa butter at 26°C, mixing thoroughly.

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.



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