

Hélène

Welcome to a culinary adventure that embraces the warm and nutty notes of hazelnut, the delicate sweetness of pears, and the exquisite allure of saffron. Prepare to be swept away by the delightful medley of textures and flavours in every delectable bit.

Hazelnut streusel

75g butter
50g brown sugar
75g hazelnut powder
75g flour
90g chopped hazelnuts
1 vanilla pod

METHOD. Blend all the ingredients in a stand mixer. Roll out to 4 mm between two baking sheets. Cut out a round disk of 16 cm. Bake in a metal ring for 20 min at 160°C.

Hazelnut and pear moelleux

65g whole egg
25g egg yolk
90g sugar
110g hazelnut powder
25g flour
1 vanilla pod
55g melted butter
40g egg white
40g sugar
40g pear cubes

METHOD. Whisk the egg white and sugar (40g) together. Mix the whole egg, egg yolk, sugar (90g), hazelnut powder, flour and vanilla pod. Add the melted butter. Add the meringue. Pour over the hazelnut streusel. Divide the pear cubes over the hazelnut moelleux. Bake for 25 min at 180°C.

Notes

Saffron crèmeux

250g cream 35%
90g egg yolk
40g sugar
2g gelatine
QS saffron

METHOD. Soak the gelatine in cold water. Mix the egg yolk and sugar. Boil the cream and saffron and pour over the mixture. Boil everything to 83°C. Add the gelatine. Use a hand blender to make an emulsion. Store overnight in the fridge. Pipe on top of the hazelnut moelleux. Decorate with slices of pear and glaze with an apricot glaze.

Notes
