



RECIPE BY FRÉDÉRIC HAWECKER

Cinnamon caramel ganache

Recipe in 3 steps



1

Cinnamon ganache

| | | | |
|-----------------------------|------|--------|--|
| 35% fat UHT cream | 225g | 32.1 % | Bring the cream and cinnamon stick (8%) to the boil |
| Sucrose | 45g | 6.4 % | Caramelize the sugar without water then lower the temperature with the hot liquid. |
| Cinnamon (stick) | 0g | 0.0 % | Filter and reweigh the sugar and cream total. |
| 60DE glucose syrup | 14g | 2.0 % | Add the other sugars and heat to 65°C. |
| Sorbitol powder | 35g | 5.0 % | Pour over the couverture and emulsify well. |
| Dark chocolate CARUPANO 70% | 104g | 14.8 % | Pour into a frame at 30°C. |
| Milk chocolate TANNEA 43% | 277g | 39.5 % | |
| Total | 700g | 100% | |

2

Speculoos praliné

| | | | |
|-----------------------------|------|--------|---|
| HAZELNUT PRALINE 50% Smooth | 355g | 50.6 % | Melt the couverture and cocoa butter. |
| COCOA BUTTER | 70g | 9.9 % | Crystallize at 31°C. |
| Milk chocolate TANNEA 43% | 35g | 4.9 % | Mix with the praliné at 17°C. |
| Speculoos | 227g | 32.3 % | Add the speculoos mixed with the spices, check the temperature and pour into a frame over the cinnamon ganache. |
| Gingerbread spices | 7g | 0.9 % | Leave to crystallize, divide with the guitar cutter, then coat. |
| Magic temper cocoa butter | 7g | 0.9 % | |
| Total | 701g | 100% | |

3

Speculoos

| | | | |
|--------------|-------|--------|--|
| Brown sugar | 355g | 35.5 % | Place all the ingredients in a mixer. |
| Dairy butter | 235g | 23.5 % | Mix to get a creamy paste. |
| T55 flour | 235g | 23.5 % | Spread finely between two sheets of baking paper. |
| Egg whites | 140g | 14.0 % | Freeze, remove the top sheet and cook at 150°C for around 20 min |
| Salt | 5g | 0.5 % | |
| 4 spices mix | 30g | 3.0 % | |
| Total | 1000g | 100% | |