



RECIPE BY DAMIEN PISCIONERI

# Peanut chocolate twist

Recipe in 5 steps



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## Small breton shortbread pastry

Semi-salted butter	340g	29.7 %
Butter	125g	10.9 %
Icing sugar	150g	13.1 %
Fleur de sel	2g	0.1 %
Egg yolks	17g	1.4 %
T55 traditional French flour	425g	37.1 %
Potato starch	85g	7.4 %
Total	1144g	100%

Temper the butter. Cook the egg yolks in the microwave, then strain through a sieve.

Mix the ingredients in their order in the bowl of the mixer fitted with the flat beater and ensure the pastry has a minimum of elasticity.

Set aside in the refrigerator.

Cutting the Breton shortbread pastry

Roll out the Breton shortbread pastry to 5.5 mm with the rolling mill.

Cover with protective film and set aside in the refrigerator.

Cooking the Breton shortbread pastry

Place a sheet of baking paper in a baking tray, then set the rectangles of Breton shortbread pastry on it.

Bake in a ventilated oven at 165°C for 20 minutes.

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## Caramel filling

Caster sugar	284g	10.6 %
Glucose	473g	17.7 %
Single cream	1705g	64.0 %
Fleur de sel	11g	0.4 %
COCOA BUTTER	38g	1.4 %
Liquid vanilla	50g	1.8 %
Liquid cream	100g	3.7 %
Total	2661g	100%

Cook the caster sugar and glucose at 200°C.

Lower the heat by adding the boiling cream and salt.

Cook everything together to 105°C.

Add the cocoa butter. Cool to 30°C.

Add the liquid vanilla and 100 g of liquid cream.

Mix.

Set aside on a crystallizing tray.

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## Legato® 57% vanilla chantilly

35% single cream	150g	23.4 %	Heat the cream, glucose, trimoline and the vanilla that you've scraped as well as the pod skins in a saucepan.
1 Tahiti vanilla pod	0g	0.0 %	
Trimoline	7g	1.0 %	Leave to infuse for 20 minutes, strain, then warm up again, pour over the No.1 dark couverture.
Glucose	7g	1.0 %	
Dark chocolate LEGATO 57%	175g	27.3 %	Mix, add the remaining cream, and leave to cool in the refrigerator for 12 hours.
35% single cream	300g	46.9 %	Whip and plate the Chantilly immediately
Total	639g	100%	

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## Peanut and almond praliné ganache

Liquid cream	300g	61.2 %	Heat the cream in a saucepan, pour over the praliné, mix, add the crushed peanuts.
Peanut almond praliné	140g	28.5 %	
Crushed roasted peanuts	50g	10.2 %	Set aside for plating.
Total	490g	100%	

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## Fine milk chocolate layers

Couverture	300g	100.0 %	Heat the couverture sufficiently, add the fleur de sel.
SQ of fleur de sel	0g	0.0 %	Spread between guitar sheets.
Total	300g	100%	Slice.