

Franc success cookies

Recipe for 4 persons



Description

A nutty meringue-like cookie enhanced with chocolate and coffee aromas.

Note

Best if prepared in advance for the next day as the elements are easier to manipulate once cooled down.

Also, the darker your caramel is, the more pronounced the flavor will be.

Ingredients

Cookies

- 125 Gr Egg white
- 25 Gr Sugar
- 50 Gr Almond powder
- 50 Gr Hazelnut powder
- 100 Gr Icing sugar

Chocolate tiles

- 200 Gr Dark chocolate
- 1 Unit(s) Rhodoid

Preparation

- Preparation time **45 mins**
- Preheat your **four** at **375 F°**

Preparation

Dark chocolate crémeux

- 200 Gr Milk
- 200 Gr Mascarpone cheese
- 80 Gr Egg yolk
- 40 Gr Sugar
- 155 Gr Dark chocolate
- 5 Gr Coffee beans

Caramelized hazelnuts

- 12 Unit(s) Hazelnuts
- 50 Gr Icing sugar

Separate the egg yolks and whites in two separate bowls.

With a baking tamis, pass the almond powder, hazelnut powder and the icing sugar together.

Preheat your oven to 340°F.

Cookies

In a bowl, place the egg whites with a pinch of salt and whip them until they start to solidify. Add the sugar and continue to beat them for 2 minutes, until it forms peaks. Gently incorporate the dry ingredients (hazelnut, almond, icing sugar) into the egg white mixture.

Once this mixture is well incorporated, place it in a piping bag. Uniformly pipe the mix into your circle molds about 0.5cm thick, with a collar around the edges. Sprinkle with icing sugar lightly, then place into the oven for 12-15 minutes depending on your oven.

Once cooled, with the help of the point of a knife, delicately remove the cookies from their molds and set aside on a baking sheet with parchment paper.

Crèmeux

Place the cream, coffee grains or coffee extract and the mascarpone in a saucepot and bring to a boil. Set aside.

Mix the egg yolks and the sugar until it whitens. Pour half of the hot cream into the egg and sugar mixture, while never stopping stirring, then pour the remaining half and stir again. Be careful not to let the eggs cook!

Place back on the heat in a saucepot and cook at low heat to reach 83°C, while never going above 85°C.

In the bowl of a stand mixer, place the chocolate. Next pour the hot coffee crème anglaise mix onto the chocolate and mix well. Transfer to a bowl and place in the fridge, covered.

Caramelized hazelnuts

Sprinkle the bottom of a frying pan with icing sugar then add the hazelnuts. On medium heat, mix occasionally, you should see the sugar melt. Continue to stir until the sugar takes a nice golden color while being careful not to let it burn or take too much color.

Dark chocolate tiles

Melt your dark chocolate in a double boiler. Once completely melted, remove from heat and let it cool down until it reaches 31°/32°C. Next, spread the melted tempered chocolate on a plastic or non stick parchment paper and place in the fridge. Once hardened, break into little pieces or tiles.

Plating

With a piping bag, place a small amount of the chocolate crèmeux in the center of the cookies. Place a few caramelized hazelnuts on top, then recover with more chocolate crèmeux (about the size of a golf ball). To finish, squish the whole thing down with a chocolate tile.

Bon appétit!