

Small pot of dark chocolate, crunchy hazelnut and peanut butter foam

Recipe for 12 tapas

Description

A creamy chocolate ganache covered with caramelized hazelnuts and peanut butter foam.

Note

Never add more than 2 cartridges of CO2 in the siphon. Before adding the gas, make sure the bottle is sealed correctly. For better results, leave the siphon in the fridge for at least 4 hours before use.

Ingredients

For the chocolate cream

- 400 Ml Cream 35%
- 1 Clove(s) Madagascar vanilla
- 200 Ml Dark chocolate

For the hazelnuts

- 325 Gr Hazelnuts
- 75 Gr Icing sugar

For the foam

- 125 Ml Milk
- 125 Ml Cream 35%
- 75 Gr Peanut butter
- 50 Gr Sugar
- 4 Unit(s) Egg yolk

Preparation

- Preparation time **30.00 mins**

Preparation for the chocolate cream

In a saucepan, heat the cream with the vanilla. Pour through a fine mesh strainer straight into the chocolate. Let the chocolate melt 30 seconds, then stir the mixture until it is smooth. Pour into the serving dishes (small shooter glasses or cappuccino cups)

Preparation for the hazelnuts

In a saucepan, heat the sugar until it reaches a light browned color. Remove from the heat and add the hazelnut to the caramel. Finally, add the icing sugar. Mix well and place on a buttered cookie sheet or plate, spreading out the nuts to cool and harden.

Preparation for the foam

In a saucepan, heat the milk and cream. In another bowl, whisk the eggs and sugar until the mixture becomes creamy and white. Pour the milk and cream mixture over the eggs while whisking the eggs to ensure they don't cook. Return the saucepan on the stove and cook over low heat, stirring until the cream coats the back of a spoon. (reaches the 84C on a thermometer). In a separate bowl filled

with cold water, add the gelatin sheet to rehydrate it. Once the sheets are soft squeeze out the excess water and add the hot milk-cream-egg mixture and mix until dissolved. To dissolve the peanut butter, add a little bit of the custard cream to it and whisk until smooth. Add the rest of the custard and mix again until smooth. Strain through a fine mesh strainer and add the egg whites to the mixture. Place the mixture in the bar siphon and add two cartridges of CO2 and leave the mixture in the fridge for a few hours before use.

Service

Crush the caramelized hazelnuts using a clean pan or pot bottom. Add the crushed nuts on top of the ganache and add a little bit of foam to top off the glass or cappuccino cup. Serve immediately after the foam is ladled on the ganache.

Bon appétit!