

DoNUTS

811 & hazelnut

CREATED BY KENT MADSEN
CALLEBAUT CHEF
APPROX. 10 CAKES





HAZELNUT SPONGE

Ingredients	Preparation
180 g sugar 180 g marzipan mass	Stir together.
180 g butter	Add.
180 g whole egg	Add.
120 g hazelnuts, chopped 40 g hazelnut flakes 20 g Digestives, blended 90 g Callebaut Finest Belgian dark chocolate 811	Add.

Use a 13 cm cake tin sprayed and sprinkled with cake crumbs. Pour the batter into the cake tin. Bake at 175°C for 20 minutes.

811 MAT GLAZE

Ingredients	Preparation
300 g Callebaut Finest Belgian dark chocolate 811 600 g Cacao Barry Pate à Glacer Brune M-9VSBR	Melt.
85 g sunflower oil	Add.

Glaze at 30°C.

811 CREMEUX

Ingredients	Preparation
50 g cream 210 g whole milk 65 g egg yolks 25 g sugar	Make a Crème Anglaise.
150 g Callebaut Finest Belgian dark chocolate 811	Add. Emulsify with a stick mixer.

Pour into a flat tray and leave to crystallize.

FINISHING AND PRESENTATION

Decorate with 811 cremeux, fresh berries, meringue, Mona Lisa Dark Chocolate Crispearls™ CHD-CC-CRISPEO and Mona Lisa White Marzipan Flowers MAW-PS-19910.

Note! Subject to Leipurin Plc. assortment availability, please contact customer service www.leipurin.com

