

# Peanut-chocolate finger

Recipe in 9 steps



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## Biscuit

Eggs	200g	22.1 %
Egg yolks	93g	10.2 %
Caster sugar	52g	5.7 %
Inverted sugar	80g	8.8 %
Powdered cocoa	32g	3.5 %
T55 flour	92g	10.1 %
Dark chocolate CARUPANO 62%	85g	9.4 %
Butter	152g	16.8 %
Peanut oil	18g	1.9 %
Roasted peanuts	100g	11.0 %
Total	904g	100%

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## Peanut praliné

Water	120g	8.7 %
Caster sugar	500g	36.4 %
Peanuts	750g	54.7 %
Vanilla pod 1 piece	0g	0.0 %
Total	1370g	100%

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## Cocoa streusel

T55 flour	70g	20.7 %
Powdered cocoa	11g	3.2 %
Powdered grilled raw almonds	85g	25.1 %
Brown sugar	85g	25.1 %
Butter	85g	25.1 %
Salt	1g	0.2 %
Baking soda	1g	0.2 %
Total	338g	100%

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## Peanut-chocolate crisp

Dark chocolate CARUPANO 62%	55g	12.0 %
Butter	30g	6.5 %
Peanut praliné	83g	18.2 %
Cocoa streusel	260g	57.0 %

Feuillantine	27g	5.9 %
Fleur de sel	1g	0.2 %
Total	456g	100%

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## Gelatin preparation

Powdered gelatin	100g	14.2 %
Cold water	600g	85.7 %
Total	700g	100%

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## Caramel

Liquid cream	370g	35.3 %
Vanilla pods 1.5 pieces	0g	0.0 %
Glucose	250g	23.9 %
Caster sugar	250g	23.9 %
Gelatin preparation	50g	4.7 %
Butter	123g	11.7 %
Fine salt	3g	0.2 %
Total	1046g	100%

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## Peanut cream

Liquid cream	430g	55.8 %
Milk chocolate DIVO 40%	165g	21.4 %
Dark chocolate CARUPANO 62%	75g	9.7 %
Peanut butter	65g	8.4 %
Peanut praliné	35g	4.5 %
Total	770g	100%

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## Gourmet peanut glazing

Crushed roasted peanuts	150g	21.1 %
Milk chocolate DIVO 40%	500g	70.4 %
Grapeseed oil	60g	8.4 %
Total	710g	100%

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## Peanut chantilly

Hot liquid cream (1)	250g	39.6 %
Gelatin mass	30g	4.7 %
Peanut praliné	35g	5.5 %
Peanut butter	65g	10.3 %
Cold liquid cream (1)	250g	39.6 %
Total	630g	100%

## Final assembly

When the biscuit is cooked, set the crisp on top of it while it is still warm.

Press down slightly, leave to cool, then place in the refrigerator.

Once cooled, remove the frame, flip over, and reposition the frame.

Pour the caramel heated to 70°C, making sure to spread it as evenly as possible over the whole surface, and freeze.

Spread the cream heated to 50°C over the caramel.

Let it reach room temperature before freezing.

Remove the frame and cut into small rectangular-shaped cakes.

Coat with the gourmet glazing heat-ed to 35°C without covering the top.

Use a saint-honoré piping bag to pipe a ribbon of chantilly, then finish off with a few peanuts and a drop of praliné.

Add a dark chocolate decoration and a gold leaf.

