



RECIPE BY DAMIEN PISCIONERI

Peanut chocolate twist

Recipe in 5 steps



1

Small breton shortbread pastry

Semi-salted butter	340g	29.7 %	Temper the butter. Cook the egg yolks in the microwave, then strain through a sieve.
Butter	125g	10.9 %	
Icing sugar	150g	13.1 %	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.
Fleur de sel	2g	0.1 %	
Egg yolks	17g	1.4 %	Set aside in the refrigerator.
T55 traditional French flour	425g	37.1 %	Cutting the Breton shortbread pastry
Potato starch	85g	7.4 %	Roll out the Breton shortbread pastry to 5.5 mm with the rolling mill.
Total	1144g	100%	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.

2

Caramel filling

Caster sugar	284g	10.6 %	Cook the caster sugar and glucose at 200°C.
Glucose	473g	17.7 %	Lower the heat by adding the boiling cream and salt.
Single cream	1705g	64.0 %	Cook everything together to 105°C.
Fleur de sel	11g	0.4 %	Add the cocoa butter. Cool to 30°C.
COCOA BUTTER	38g	1.4 %	Add the liquid vanilla and 100 g of liquid cream.
Liquid vanilla	50g	1.8 %	Mix.
Liquid cream	100g	3.7 %	Set aside on a crystallizing tray.
Total	2661g	100%	

3

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 %	
Total	639g	100%	Whip and plate the Chantilly immediately

4

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%	

5

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.