



Crafted  
*Passion.*  
by Gérard Dubois

## NUTTY AND NICE

### Hazelnut Cream

150 g pastry cream  
40 g hazelnut paste  
20 g sugar  
6 g soaked gelatin leaves  
400 g whipped cream

Mix the pastry cream with the hazelnut paste and sugar. Add the soaked gelatin leaves and mix. Fold in the whipped cream.

### Gianduja Cream

180 g gianduja  
3 g soaked gelatin leaves  
250 g whipped cream

Soften the gianduja and add soaked gelatin leaves. Fold in the whipped cream.

### Chocolate Web

Cut a triangular piece of cellophane and lay flat on a marble surface. Line white and dark couverture on top of cellophane to form a chocolate web. Before the chocolate is set, roll the cellophane around a round mould until a firm web is formed.

### Decoration

Roasted whole hazelnuts.



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## Recipes

### Vanilla Basket

150 g fresh milk  
110 g cake flour  
60 g sugar  
40 g almond powder  
15 g cocoa butter  
drops of vanilla essence  
pinch of salt  
pinch of soda powder

Mix all the ingredients, sieve. Using a waffle cone machine, make individual discs and form into basket shapes when golden brown and still warm.