

Crafted
Passion
by Gérard Dubois



PIÑA JUBILEE

Recipes

Hazelnut Sable Dough

180 g	plain flour
100 g	soft butter
60 g	icing sugar
20 g	hazelnut powder
15 g	whole egg
10 g	hazelnut slice
	pinch of vanilla powder
	pinch of sea salt

Mix all the ingredients well except the flour. Sieve the flour and add slowly to the mixture by hand. Refrigerate overnight before using.

Chocolate-Hazelnut Mousse

30 g	sugar
50 g	egg yolks
55 g	hazelnut praline
100 g	dark chocolate (70%)
240 g	whipped cream
3 g	soaked gelatin leaves

Whip the sugar and egg yolks. Melt the chocolate, fold in the soft praline to the melted chocolate. Add the soaked gelatin leaves. Fold in the whipped cream. Allow to cool.

Dried Pineapple

Slice a fresh pineapple into round thin discs. Place on a silpat mat or a non stick baking tray and dry in the oven for 4 hours at 80°C. Roll the slices in white sugar, place again in the oven for 30 minutes.

Decoration

Fresh cherry

