



HAZELNUT MONT-BLANC



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SHORTBREAD PASTRY

- 320 g dairy butter
- 80 g Pellorce & Jullien hazelnut paste
- 250 g icing sugar
- 175 g whole eggs
- 750 g flour type 45
- 100 g hazelnut powder
- 8 g salt flower

Mix the butter, hazelnut paste and sugar, then add the eggs. Add powders and salt. Mix gently and chill for 24 hours. Roll out the dough to approx. 2 mm and line the stainless steel squares. Refrigerate for at least 1 hour, then bake at 150°C. Pie shells should be golden-brown. Leave to cool.

HAZELNUT WHIPPED CREAM

- 1 kg whipped cream
- 100 g Pellorce & Jullien hazelnut paste

FRENCH HAZELNUT MERINGUE

- 500 g egg whites
- 500 g caster sugar
- 500 g powdered sugar
- 200 g hazelnut powder

Beat the egg whites until stiff, gradually adding the caster sugar. Finally add the sifted powdered sugar and hazelnut powder, mixing with a marysee to avoid the mixture dropping. Poach the meringue in a tube shape using a plain N°8 tip. Bake at 95°C for 2 hrs 30 min, then set aside to dry out completely.

CHESTNUT VERMICELLI

- 250 g Pellorce & Jullien chestnut paste
- 250 g Pellorce & Jullien chestnut cream
- 600 g Pellorce & Jullien chestnut purée

Or use our Marron Intense®, ready-to-use. Alcohol can be added (20 g per kilo of mass of cognac or dark rum or whisky).

ASSEMBLY

Brush the shortbread pastry bases with ivory couverture. Top with a little hazelnut chantilly, a few crushed caramelized hazelnuts and a hazelnut meringue ball. Finish with Marron vermicelli, using a log tip. Decorate as desired. Golden hazelnuts.



HAZELNUT PASTE
4/4 = 1 KG
CARTON OF 6
REF: 1439



CHESTNUT PUREE
4/4 = 870 G
CARTON OF 12
REF: 1395



MARRON INTENSE®
4/4 = 950 G
CARTON OF 12
REF: 1702



CHESTNUT PASTE
4/4 = 1 KG
CARTON OF 12
REF: 1450



CHESTNUT CREAM
4/4 = 1 KG
CARTON OF 12
REF: 1392