

Chocolate-hazelnut dessert creams like Danette Liégeois

Ingrédients

- 300g whole milk
- 200g heavy cream
- 100g Jivara milk chocolate
- 60g hazelnut puree
- 15g cornstarch
- 100g heavy cream
- 10g icing sugar
- 1 tablespoon hazelnut puree

Préparation

1. I have already made several versions of dessert creams here (pistachio, vanilla, dulcey) but there was one flavor that might be the most indulgent of all: chocolate-hazelnut!
2. A cream with milk chocolate and hazelnut, topped with hazelnut whipped cream for an even more indulgent Liège effect.
3. Here's an easy, very quick dessert that everyone will love Ingredients & equipment: I used the chocolate Jivara from Valrhona : code ILETAITUNGATEAU for 20% off everything on the site (affiliate).
4. My piping bags from Matfer come from Guy Demarle: code FLAVIE10 upon registration for 10 off with a purchase of 69 or more (affiliate).
5. I used hazelnut puree from Koro: code ILETAITUNGATEAU for 5% off everything on the site (non-affiliate).
6. In a saucepan, mix the cornstarch, milk, cream, and hazelnut puree cold using a whisk.
7. Then, place the saucepan over medium heat and cook, stirring constantly until the cream thickens, like pastry cream.
8. Off the heat, add the chocolate, mix well, then pour into your individual pots and let cool completely in the refrigerator.
9. When the creams have cooled, whip the cream with the sugar and hazelnut puree.
10. Pipe it onto the creams before enjoying!