

Chocolate dulcey & hazelnut dessert creams (Jell-O Pudding style)

Ingrédients

- 25g cornstarch
- 550g heavy cream
- 155g dulcey chocolate
- 200g heavy cream
- 10g icing sugar
- 40g hazelnut puree

Préparation

1. A small dessert cream to end the meal in a gourmet way, does that sound tempting?
2. I topped with a hazelnut whipped cream to create a "liégeois" effect (you can also use vanilla whipped cream or even pecan).
3. In short, a saucepan, a few pots, and an electric whisk, and you're all set!
4. Ingredients: I used the Dulcey chocolate from Valrhona: use code ILETAITUNGATEAU for 20% off the entire site (affiliate link).
5. I used the hazelnut puree from Koro: use code ILETAITUNGATEAU for 5% off the entire site (non-affiliate link).
6. Gradually mix the cornstarch with the cold cream.
7. Place the saucepan on the heat and thicken over medium heat, stirring constantly; the cream should simmer gently for about 2 minutes to cook the cornstarch.
8. Off the heat, add the chocolate.
9. Mix well, then pour the creams into individual jars and place them in the refrigerator until completely cooled.
10. Next, whip the heavy cream with the icing sugar and hazelnut puree to make a whipped cream, and pipe it onto the creams.
11. Add a few crushed hazelnuts, then enjoy!