

# Vanilla & Hazelnut Praline Charlotte

## Ingrédients

- 120g egg whites (about 4 whites)
- 100g caster sugar
- 80g egg yolks (about 5 yolks)
- 100g T55 flour
- 1 tablespoon cocoa powder
- 55g hazelnut praline
- 35g Azelia or other milk chocolate
- 45g crêpes dentelles, crumbled
- 3g gelatin
- 70g whole milk
- 25g mascarpone
- 1 vanilla bean
- 20g caster sugar (1)
- 30g egg yolks
- 10g caster sugar (2)
- 50g hazelnut praline
- 300g heavy cream (30 or 35% fat content)
- 50g milk for soaking
- 100g whole milk
- 200g cream
- 1 vanilla bean
- 2g gelatin
- 170g waina chocolate

## Préparation

1. You may have noticed that aside from Yule logs, I don't make layered desserts very often; charlottes are the exception to this rule.
2. They can be endlessly varied and don't require freezing, in short, they have everything to please!
3. Here we have a delicious marbled charlotte with vanilla and hazelnut praline, all soft and textured  
Equipment: Stand mixer Whisk Mini angled spatula Perforated baking sheet Piping bags 18mm nozzle 10mm nozzle 12mm nozzle 20cm ring  
Ingredients: I used hazelnuts from Koro for the praline: code ILETAITUNGATEAU for a 5% discount on the entire site (non-affiliate).
4. I used Azelia & Waina chocolates from Valrhona: code ILETAITUNGATEAU for a 20% discount on the entire site (affiliate).
5. French meringue: whip the egg whites, then stiffen them by adding the sugar in three batches while gradually increasing the speed of the mixer.
6. The meringue is ready when it is smooth, glossy, and forms a bird's beak.
7. Then, add the egg yolks and whisk again for a few seconds, just enough to incorporate them.
8. Finish by gently incorporating the sifted flour with a spatula.
9. Then, divide the batter into two and add a tablespoon of sifted cocoa powder to one of the two batters.
10. Place each of the two batters into two piping bags fitted with a plain nozzle of 10 to 12mm in diameter.
11. Pipe (on a baking sheet covered with parchment paper) a cocktail stick (twice to have enough biscuit to go around your ring) alternating the two batters and two 20cm diameter biscuit circles (depending on the size of the ring you are going to use for assembly).
12. Sprinkle with icing sugar for the first time, wait two minutes, and sprinkle them a second time.

13. Bake in the preheated oven at 180°C for about 10 minutes (the biscuit should rise when you press a finger into it, but it should be very soft).
14. When it comes out of the oven, place the biscuit on a rack and let it cool.
15. Melt the chocolate, then add the praline and crumbled crêpes dentelles.
16. Start by preparing the custard: place the gelatin in a bowl of very cold water.
17. Bring the milk, mascarpone, vanilla seeds, and sugar (1) to a boil.
18. Whisk the egg yolks with the sugar (2).
19. Pour half of the boiling milk over them, whisking well, then pour it all back into the saucepan.
20. Cook over low heat until reaching a temperature of 85°C.
21. Add the rehydrated and drained gelatin, then divide the cream into two equal parts of about each.
22. In one of them, add the praline.
23. Let the creams cool.
24. When the creams are about 35°C, whip each of the very cold heavy cream into a not-too-firm whipped cream.
25. When the custards are about 30°C, add a small portion of the whipped cream to each one and incorporate it by mixing vigorously.
26. Then, gently fold in the remaining whipped cream, being careful not to deflate the mixture to obtain your two mousses.
27. Cut the base of the cocktail stick to get a smooth base.
28. Place it in the ring set on the serving platter and add one of the round biscuits.
29. Soak it with half of the milk, then spread the crisp over it.
30. Then add alternately a bit of vanilla mousse and hazelnut mousse, then place the second biscuit and soak it with the remaining milk.
31. Finally, add the remaining two mousses alternately and smooth the surface.
32. Place in the refrigerator for at least 3 hours.
33. Rehydrate the gelatin in cold water.
34. Bring the milk to a boil with the seeds of the vanilla bean.
35. Add the rehydrated and drained gelatin.
36. Pour it over the previously melted chocolate.
37. Add the cold cream and mix with an immersion blender to have a smooth cream.
38. Let it crystallize overnight in the refrigerator.
39. Then, without stirring or whipping the cream, place it in a piping bag fitted with a plain 18mm nozzle and pipe it onto the charlotte.
40. Add a bit of praline and some halved hazelnuts, then enjoy!