

Hot chocolate (marshmallow, hazelnut syrup, whipped cream)

Ingrédients

- 250g sugar
- 250g water
- 150g hazelnuts
- 10g gelatin
- 200g sugar
- 40g glucose
- 60g egg whites
- 60g water
- 4 tablespoons of hazelnut syrup
- 250g full liquid cream
- 25g powdered sugar
- 500g milk
- 170g dark chocolate
- 35g milk chocolate
- 15g unsweetened cocoa powder

Préparation

1. Today, we leave the cakes aside for a delicious hot drink, a very yummy hot chocolate !
2. You will find below the recipe of my hot chocolate made with milk, dark chocolate, milk chocolate and cocoa powder, but also the recipe of mini marshmallows, whipped cream and finally homemade hazelnut syrup to improve your chocolate.
3. Roast the hazelnuts in the oven at 150°C for 20 minutes.
4. Chop them quickly.
5. Then bring the water and sugar to the boil.
6. Pour the hazelnuts in, then put a plastic wrap on the pan and leave to infuse for a minimum of 1 hour (you can easily leave them overnight, or heat the syrup again, put a plastic wrap on the pan and leave to infuse again, the syrup will have even more taste).
7. [Image] When the syrup is enough infused, filter it to remove the hazelnut pieces, then reheat it.
8. [Image] Bring to a boil for about 2 minutes, then pour the syrup into a bottle and let cool.
9. Your syrup is ready !
10. Rehydrate the gelatin in cold water, then wring it out and melt it in a double boiler.
11. [Image] Prepare a syrup with water, sugar and glucose.
12. When the syrup reaches 115°C, start whipping the whites.
13. When it reaches 130°C, pour it over the whites.
14. Then add the melted gelatine and the hazelnut syrup while continuing to whisk.
15. [Image] Put the marshmallow in a piping bag with a plain tip and then pipe thin strips on a greased plate.
16. Then sprinkle the marshmallow with a mix of cornstarch and powdered sugar.
17. [Image] Let them set for a few hours, then sprinkle some more cornstarch/sugar, and cut out mini marshmallows.
18. Keep in an airtight box.
19. Mix the cream and sugar, then whip so as to obtain a sufficiently firm whipped cream.
20. Heat the milk, then pour it over the chocolates and cocoa.

21. [Image] [Image] Stir well, then return to the pan.
22. Thicken over low heat, stirring constantly until the desired consistency.
23. [Image] Finally add the hazelnut syrup according to the desired quantity (I put 40- of it).
24. [Image] Pour the hot chocolate into the cups, then top with whipped cream, mini marshmallows and hazelnuts.
25. Now, enjoy !

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