

Cappuccino Christmas bonnets

Ingrédients

- 33g white chocolate
- 10g liquid cream
- 10g milk
- 250g flour
- 5g salt
- 25g sugar
- 8g fresh yeast
- 55g whole egg
- 87g milk
- 65g butter
- 1 egg for egg wash
- 55g praliné
- 20g milk chocolate
- 15g white chocolate
- 45g crêpes dentelles
- 1.3g gelatin
- 34g whole milk
- 10g mascarpone
- 4g instant coffee
- 8g caster sugar (1)
- 11g egg yolk
- 4g caster sugar (2)
- 150g liquid cream
- 315g sugar
- 1,8g pectin X58
- 1g agar agar
- 93g dulcify chocolate
- 10g gelatin
- 200g sugar
- 40g glucose
- 60g egg whites
- 60g water

Préparation

1. Second recipe of individual dessert for the holidays, small desserts in the shape of a bonnet with the scent of cappuccino.
2. On a base of brioche, there is a coffee mousse, an insert of milk & white chocolate ganache and a crispy milk chocolate and praliné layer.
3. For the decoration, I chose to make veil in the manner of Frédéric Bau, I found the recipe in his latest book, *Gourmandise raisonnée*.
4. I tried different ways to cut this famous veil, as you can see on the pictures, you can make all your little bonnets identical or diversify the decorations like me.
5. I finished with marshmallow, my classic recipe with which I made strips and pompoms, if you are in a hurry you can also do it with simple whipped cream.
6. Melt the chocolate.
7. Heat the cream and milk, then pour them in 3 times over the melted chocolate, stirring well after each addition to get a smooth, shiny ganache.

8. Pour into the half-sphere insert moulds and place in the freezer until fully set.
9. You'll have a little too much but it's hard to make less dough.
10. Put the milk with the crumbled yeast at the bottom of the vat.
11. Cover with the flour, then add the salt, sugar and egg separately.
12. Knead until you have an elastic dough that comes off the sides of the food processor.
13. Add the butter cut into small pieces and knead again until you have a very smooth and elastic dough, which forms a veil when you stretch it.
14. Form a ball and let it grow for 30 minutes at room temperature.
15. Then degas the dough and place it in a cool place for at least 30 minutes.
16. Spread the dough to a thickness of 3mm.
17. Cut out circles of 7 to 8cm in diameter (if the dough shrinks, it is not cold enough).
18. In this case, put it back in the fridge or freezer before cutting).
19. Brush them with the beaten egg and then let them grow for about 1 hour.
20. Put some egg wash on them again and bake at 180°C for 6 minutes.
21. Melt the chocolate, add the praliné and then the crumbled crêpes dentelles.
22. Spread finely between two sheets of baking paper and detail circles of 6cm in diameter.
23. Put in the freezer until assembly.
24. Coffee mousse : 1.
25. Start by preparing the custard: put the gelatine in a bowl of cold water.
26. Bring the milk, mascarpone, instant coffee and sugar to the boil (1).
27. Whisk the egg yolks with the sugar (2).
28. Pour half of the boiling milk over it, whisking well, then pour it back into the saucepan.
29. Cook over low heat until the temperature reaches 85°C.
30. Add the rehydrated and drained gelatine, then let the cream cool down.
31. Whip the cold cream until you get a not too firm whipped cream.
32. When the custard is at 26°C, add a small portion of the whipped cream and stir in vigorously.
33. Then gently add the rest of the whipped cream, taking care not to let the mixture fall back.
34. Assembly : Pour some mousse into the half-sphere molds.
35. Add the white chocolate insert, then a little mousse, the crispy layer, again mousse, and finish with the brioche.
36. Put in the freezer until fully set.
37. Then unmould the entremets and let them defrost in the refrigerator.
38. Heat the milk, then add the sugar, pectin and agar agar mixture.
39. Bring to the boil, then pour little by little over the chocolate.
40. Mix to perfect the emulsion, then pour immediately on a plate (try not to do as I did, i.
41. e.
42. do not add too many bubbles to the mixture).
43. I tried to pour the veil on a greased plate, or on a plate covered with plastic wrap, both work, but if you want a smooth effect I recommend the greased plate.
44. Then, cut out pieces of the veil and collect them with a rolling pin and place them on the domes.
45. Rehydrate the gelatin in cold water, then wring it out and melt it in a double boiler.

46. Prepare a syrup with water, sugar and glucose.
47. When the syrup reaches 115°C, start whipping the whites.
48. When it reaches 130°C, pour it over the whites.
49. Then add the melted gelatine and vanilla flavouring while continuing to whisk.
50. Put the marshmallow in a piping bag fitted with a plain tip and then pipe thin strips and small balls on a plate covered with both cornstarch and powdered sugar.
51. Allow to harden for a few hours, then sprinkle again with cornstarch and powdered sugar, and surround the bases of the domes with the strips.
52. Add the pompoms on the domes, then enjoy !

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