

# Orange Dream



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### For the Tartelettes

- 2500 g flour
- 1800 g butter soft
- 750 g sugar
- 30 egg yolks
- 30 g salt

### For Tartelette coating

- 350 g white chocolate

### For the Chocolate Hazelnut cake

- 450 g butter-soft
- 560 g sugar
- 450 g eggs
- 485 g flour
- 185 g starch
- 10 g baking powder
- 50 g cacao powder
- 800 g broken and roasted hazelnuts

### For White Chocolate-orange Ganache

- 280 g white chocolate
- 400 g whipping cream
- 80 g glucose syrup
- 200 g egg
- 40 g egg yolk
- 800 g **Aldia Orange Cream**

### For the glazing

- 700 g Paletta Miroir Neutral

### For Decoration

- 210 g **Aldia Orange Cream**
- 30 g orange zest
- 210 g chocolate decoration

### For the Tartelettes

- Mix first the sugar and the egg yolks.
- Add the salt with one part of the flour and the butter, continue doing this until all the butter and flour are mixed in the dough (step by step).
- Place the dough in the refrigerator overnight.
- Before using mix the dough shortly.
- Roll out the tartelette dough to a thickness of 2 mm.
- Line a baking form.
- Grease the forms.
- Baking temperature
  - Deck oven 180°C.
  - Rotation oven 160°C.
- Baking time 25 minutes.
- Coat the tartelettes with White Chocolate.

### For the Chocolate Hazelnut cake

- Mix the butter with the sugar.
- Add one by one the eggs.
- Mix the flour, starch, baking powder and cacao powder carefully under this mix of butter and sugar.
- Add finally the hazelnuts.
- Divide the batter into a baking sheet (60 x 40 cm).
- Baking temperature
  - Deck oven 180°C.
  - Rotation oven 160°C.
- Baking time 25 minutes.

### For White Chocolate-orange Ganache

- Heat the whipping cream and glucose syrup till 80°C.
- Pour this mass onto the white chocolate and stir well.
- Mix in the egg and egg yolk and finally, **Aldia Orange Cream**.

### The Assembly and Finishing

- Fill the tartelettes with a slice of baked Chocolate Hazelnut cake.
- Pour the filling onto the Chocolate Hazelnut cake.
- Baking temperature
  - Deck oven 100°C.
  - Rotation oven 80°C.
- Baking time 30 minutes.
- Cool down and decorate with orange zest, pour in the Miroir Neutral.
- Decorate with **Aldia Orange Cream**, hazelnuts, and a chocolate decoration.

Yield 70 pieces