ALEZAN

Chestnut Moelleux

Yield 1 kg

Chestnut Paste (No Sugar)	275g
Icing Sugar	30g
Eggs	90g
Egg Yolks	120g
Cream	80g
Egg Whites	140g
Sugar	75g
All Purpose Flour	110g
Corn Starch	25g
Baking Powder	4g
Butter	60g

1. Mix the Chestnut Paste with the Eggs and the Egg Yolks well before adding the Icing Sugar.
2. Add the hot Cream.
3. Beat the Egg Whites with Sugar and add to the first the mixture. Add the sifted mixture of All Purpose Flour, Corn Starch and Baking Powder and mix gently.
4. Add the melted Butter lastly.
5. Put on sheet pans and bake in an oven at 200°C.

Cremeux Chocolat

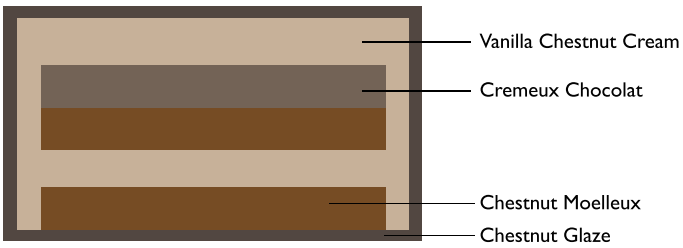
Yield 600g

Cream	310g
Egg Yolks	70g
Sugar	16g
Pâtissier Artisan Dark 70% Concentrate	90g
Masse Gelatine	32g

1. Boil the Cream first before mixing in the Egg Yolks and Sugar and cook to 85°C.
2. Add Pâtissier Artisan Dark 70% Concentrate before adding soften Masse Gelatine.

Vanilla Chestnut Cream

Yield 1.3 Kg

Cream	740g
Vanilla Beans	1 Nos.
Masse Gelatine	70g
Pâtissier Artisan White 32% Couverture	200g
Mascarpone	150g
Chestnut Paste (No Sugar)	150g

1. Boil Cream with Vanilla Beans and pour into the rest of the ingredients.
2. Keep in fridge for overnight and it will be ready to whip.