

## **MANGO HAZELNUT ENTREMET CAKE**

*(from the Bewitching Kitchen)*

*For the hazelnut dacquoise:*

75 g egg whites, at room temperature  
50 g sugar  
70 g hazelnut flour (I processed toasted hazelnuts)  
50 g sugar  
20 g all-purpose flour

Heat oven to 350F. Beat the egg whites (with whisk attachment) until you can see a trail forming as the beater moves through them. Add the sugar slowly and beat until firm peaks form, but do not overbeat or it will get grainy (and ruined). Add the hazelnut flour mixed with remaining 50 g of sugar and the flour, folding delicately. Pour or pipe the mixture in a circle about 8-in diameter over parchment paper. Cook for about 10 minutes, let it cool on a rack, while still a bit warm cut a circle of the exact dimension of the mold you'll use to make the dessert (if using Vague mold, that will be 20 cm or 7 and 3/4 in).

*For the mango insert:*

150 g mango puree (I used frozen mango chunks)  
25 g sugar  
5 g gelatin in sheets (230 Bloom)

Soak the gelatine cut into pieces in cold water for 10 minutes. Bring the puree together with the sugar to 120F, add the drained gelatin, mix and pour in a 6-inch ring, covered on the bottom with film and placed on a tray. Remove a small amount (about 2 tablespoons) for the decoration on top.

*for the chocolate-crisp:*

113 g Lindt milk chocolate with hazelnuts  
10 g pistachio paste (or add 2 tsp coconut oil)  
10 g puffed quinoa (or rice crisps cereal, or crumbled corn flakes)

Toast the puffed quinoa in a 350F oven for a few minutes, until fragrant. Melt the chocolate gently and mix it with the toasted quinoa and the pistachio paste. Spread as a thin circle on parchment paper, with dimensions a bit bigger than the bottom of the dessert mold. Once it cools slightly, cut it to fit exactly on top of the hazelnut dacquoise (20cm or 7 and 3/4 in).

*For the white chocolate mousse:*

175 g whole milk  
35 g sugar  
70 g egg yolks  
7 g gelatin in sheets  
175 g white chocolate

1/4 tsp vanilla paste  
350 g cream

Soak the gelatin in cold water for 10 minutes. Break up the chocolate and place it in a bowl with the vanilla paste. Bring the milk to a simmer in a saucepan. Whisk the egg yolks and sugar by hand in a bowl, pour over a bit of the simmering milk to temper it, then transfer the whole mixture to the pan and bring the temperature to 180F. Remove from heat, add the squeezed gelatin, pour into the bowl with the chocolate and emulsify using an immersion blender or a whisk. Make sure it is all very well combined and smooth. Allow it to cool.

Meanwhile whip the heavy cream to a consistency of melted ice cream. When the custard is around body temperature or just a bit warmer, fold the cream into it. Pour about 1/3 of the mixture into the Vague mold, place the frozen mango insert, pour chocolate mousse almost to the top, allowing just enough room for the crunchy chocolate layer and the dacquoise. Add them, and fill any gaps on the sides with mousse. Wrap with plastic and freeze overnight.

*for the chocolate spray:*

300 g white chocolate  
200 g cocoa butter

Melt together and place in sprayer at 90 F.

Turn out the frozen cake and spray immediately with a light coating of white chocolate suspension. Melt the reserved mango gelatin very gently, and spoon some in the center of the mold. Keep in the fridge for at least 4 hours before serving. Decorate with caramel-coated hazelnuts.