

The cracahuete



Serves :

8



Prep :

Over 3 days



Rest :

Freezing : 12h
Refrigeration : 6h



Cook :

Temperature : 356°F
Time : 20 min.

Special equipment

Tart ring Ø 20 cm - H 2 cm

Silikomart Eclipse type mold Ø 18 cm

List of recipes

- ✓ Sweet pastry
- ✓ Peanut praline
- ✓ Salted butter caramel
- ✓ Whipped peanut ganache
- ✓ Chocolate cream
- ✓ Crispy layer
- ✓ Mirror glaze



Signature cake

Steps

D - 3

- 🌀 **Making of the sweet pastry** Page 3
Refrigerate for at least 6 hours
- 🌀 **Making of the peanut praline** Page 4
Store at room temperature and away from light
- 🌀 **Making of the salted butter caramel** Page 5
Refrigerate
- 🌀 **Making of the peanut whipped ganache** Page 5
Refrigerate

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- 🌀 **Continuation of the whipped ganache** Page 5
- 🌀 **Making the dome** Page 5
Freeze
- 🌀 **Lining of the sweet pastry** Page 3
Refrigerate for at least 6 hours

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- 🌀 **Baking the tart base** Page 3
20-25 min. at 175°C/347°F
- 🌀 **Making the chocolate cream** Page 6
Rest for 30 min at room temperature
- 🌀 **Preparing the tart base (caramel + chocolate)** Page 7
Refrigerate
- 🌀 **Making the peanut crunch** Page 6
- 🌀 **Continuing with the dome preparation** Page 7
Freeze

D-Day

- 🌀 **Making the mirror glaze** Page 7
- 🌀 **Final assembly**
Refrigerate for at least 4 hours

The tart crust

See the sweet pastry tutorial for more details.

Ingredients

- ☑ 150 g ~ Butter (82% fat)
- ☑ 95 g ~ Powdered sugar
- ☑ 1 g ~ Fleur de sel
- ☑ pinch of vanilla powder
- ☑ 30 g ~ Almond powder
- ☑ 60 g ~ Whole egg (1 large egg)
- ☑ 250 g ~ All-purpose flour

- Take the butter out of the fridge 30 minutes to 1 hour (depending on your room temperature) before starting.
- Place 150g of butter in the bowl of a stand mixer fitted with the paddle attachment, and mix until smooth, then add 95g of powdered sugar.
- Next, add 30g of almond powder, mix a little, then add vanilla, fleur de sel, and 1 large beaten egg.
- Mix a little and finish with 250g of all-purpose flour.
- Do not overmix once the flour is added to avoid making it too tough, which will prevent it from rising during baking.
- Let the dough rest overnight in the fridge, covered with cling film.
- Butter the sides of the cake ring and attach 1 or 2 strips of baking paper to it, then place the tart base in the ring (quickly brush a little water to stick it). This is the best method for me in terms of result after baking.
- The ideal thickness for the pastry is between 2 and 3mm.
- Let the crust rest in the fridge overnight before baking at 175°C/347°F for about 15 minutes.
- The pastry should be cooked for 15-20 minutes (it should have a golden color).
- Once out of the oven, sprinkle it with cocoa butter to make it waterproof..



The peanut praline

Ingredients

- ☑ 500 g ~ Roasted peanuts
- ☑ 350 g ~ Superfine sugar
- ☑ 75 g ~ Water
- ☑ 1 g ~ Vanilla powder
- ☑ 2 g ~ Fleur de sel

- Roast the peanuts for 20-25 min. (if white) or 10 min. (if already roasted) in the oven at 180°C/356°F, then set them aside.
- On medium heat, bring water (75g) and sugar (350g) to a boil.
- At 121°C/250°F and off the heat, pour 450 g of peanuts onto the liquid sugar (50 g of peanuts should be set aside).
- Mix well until the mixture turns whitish. In fact, the sugar clumps, which means it crystallizes again! Put this mixture back on medium heat and continue stirring (preferably with a wooden spoon) for 15-20 minutes. Gradually, but it takes some time, the sugar will liquefy and caramelize again.
- Stop when the caramel reaches a dark blonde color and there are no more whitish traces. If you overdo it, you risk increasing the bitterness.
- Spread it onto a silicone mat and let it cool to room temperature (>2h).
- Then blend it using a food processor to the desired consistency.
- Add fleur de sel and vanilla (optional).
- The praline can be stored for several months in an airtight container, away from light and at room temperature..



Ingredients

- ☑ 95 g ~ Superfine sugar
- ☑ 100 g + 50 g ~ Glucose syrup
- ☑ 50 g ~ Milk
- ☑ 2 g ~ Vanilla powder
- ☑ 200 g ~ Whipping cream (30% fat)
- ☑ 2 g ~ Fleur de sel
- ☑ 70 g ~ Salted butter

Salted caramel

- In a saucepan, bring to a boil:
 - 200g of whipping cream,
 - 50g of milk,
 - 50g of glucose,
 - vanilla,
 - and fleur de sel.
- In another saucepan, cook over medium heat until it reaches 185°C/365°F.
 - 95g of superfine sugar
 - 100g of glucose syrup
- Pour the hot cream over the caramel while whisking constantly (over very low heat).
- Cook until it reaches 105°C/221°F, then strain it.
- Add 70g butter when the caramel reaches 70°C/158°F and blend.
- Cover with plastic wrap and refrigerate.



Ingredients

- ☑ 3 g ~ Gelatin (200 blooms)
- ☑ 18 g ~ Water
- ☑ 40 g ~ Roasted peanuts
- ☑ 150 g ~ Whole milk
- ☑ 80 g ~ Peanut praline
- ☑ 215 g ~ Whipping cream (30% fat)
- ☑ 50 g ~ White chocolate

Peanut whipped ganache

- Soak 3 g of gelatin in 18 g of cold water.
- Roughly chop the 50 g of peanuts set aside.
- Boil 150 g of milk over medium heat.
- Once boiling, add the chopped peanuts (40 g) and let infuse for 30 minutes to 1 hour.
- Strain the milk and ensure that there is 125 g of milk, if not, make up the difference.
- Then heat the milk again.
- Meanwhile, melt the white chocolate (50 g) in the microwave in 40 second increments.
- Pour the boiling milk over the melted white chocolate to make an emulsion (in 3 parts).
- Then add the softened gelatin and mix.
- Add the peanut praline (80 g) and the whipping cream (215 g).
- Blend, cover with plastic wrap, and refrigerate overnight if possible.
- The next day, use a mixer (whisk) to whip the cream, but not too firm to avoid air bubbles when pouring it into the mold (maximum thickness of 2 cm!).
- Place the mold in the freezer (ideal for 1 night).



Ingredients

- ☑ 72 g ~ Whole milk
- ☑ 145 g ~ Whipping cream (30% fat)
- ☑ 20 g ~ Glucose syrup
- ☑ 26 g ~ Egg yolks (x2)
- ☑ 112 g ~ Dark chocolate

Chocolat cream

- o Heat the glucose syrup (20g) in the microwave just enough to make it liquid.
- o In a bowl, add the egg yolks (26g) to the glucose syrup and emulsify (whiten).
- o Pour the milk (72g) and whipping cream (145g) into a saucepan and bring to a gentle boil.
- o Then pour the milk/cream over the egg yolks in several stages, emulsify well.
- o Put this preparation back on medium heat and cook until it reaches 82°C/180°F while stirring (custard).
- o Off the heat, pour the custard over the dark chocolate (112g) and wait 3-4 minutes before mixing until you get a smooth and creamy chocolate mixture.
- o Finish with an immersion blender to make the cream smooth and shiny.
- o Transfer the cream to a piping bag and let it cool down..



Ingredients

- ☑ 15 g ~ Milk chocolate
- ☑ 60 g ~ Peanut praline
- ☑ 30 g ~ Crispy crepes

The peanut crunch

- o Melt the chocolate (15g) in the microwave.
- o Add the peanut praline (60g) and the crushed crispy crepes (30g).
- o Take the ganache disk out of the freezer, then spread the crunch on the entire surface.
- o Put everything back in the freezer.



Ingredients

- ☑ 210 g ~ Superfine sugar
- ☑ 75 g ~ Glucose
- ☑ 105 g ~ Water
- ☑ 75 g ~ Cocoa powder(100%)
- ☑ 195 g ~ Whipping cream(30% fat)
- ☑ 12 g ~ Gelatin (6 sheets 200 blooms)

The cocoa glaze

- Place the gelatin sheets (x6) in a bowl of cold water to soften.
 - Sift the cocoa powder (75g) into a bowl.
 - In a saucepan, combine:
 - water (105g),
 - superfine sugar (210g),
 - glucose (75g)
- and bring to a boil. (103°C/218°F)
- Remove from heat, add the sifted cocoa powder and gently mix with a spatula.
 - Heat the whipping cream (195g) in the microwave.
 - Add the squeezed gelatin sheets (be careful that the cream does not exceed 60°C/140°F). Mix to dissolve completely.
 - Pour the cream over the chocolate mixture and gently mix.
 - Transfer the glaze to a narrow container and blend with an immersion blender for 4-5 minutes, being careful not to incorporate any air.
 - Pass the mixture through a sieve and cover with plastic wrap until ready to use (it should take 45 min. to 1 hour).
 - The glaze should be used at a temperature of 33-35°C /91-95°F.



Assembling the Cracahuète

✓ THE DAY BEFORE:

- Using a piping bag, fill the bottom of the tart with the creamy caramel to a thickness of 2-3 mm, then place some pieces of peanuts.
- Using another piping bag, fill the entire tart with the chocolate cream.
- Cover with plastic wrap and place the tart in the refrigerator for at least 6 hours.

✓ THE NEXT DAY:

- Make the cocoa glaze.
- When it is around 35°C/95°F, pour it over the ganache disc that has just come out of the freezer.
- Using 2 forks, finally place your glazed disc on the chocolate tart.
- Decorate the edge of the tart with crushed peanuts or cocoa nibs, for example.

❖ The tart base:

To prevent the dough from puffing up or the edges from collapsing during baking, it is absolutely necessary to use a micro-perforated silicone mat and a micro-perforated tart ring. The steam generated during cooking must be able to escape from below!

It is also essential to respect the resting times. Personally, I make the dough in the morning, I line it in the evening, and I bake it the next morning.

I also recommend that during baking, around 13 minutes (the dough should have come away from the ring), you take the dough out of the oven, let it cool for 5-10 minutes to harden, remove the ring and brush it with a mixture of one egg yolk + 3-4 g of cream. Then put it back in the oven until you get the desired color.

❖ The peanut praline: (video reference = 00:46)

The method I use is quite long and tedious. You can be much faster! By making a dry caramel (by melting the 350 g of sugar several times). Pour the caramel over the roasted peanuts and wait for the mixture to harden before moving on to the mixing step.

You can also replace the peanuts with pecans, hazelnuts, almonds, the essential thing is to enjoy yourself...

❖ The cocoa mirror glaze: (video reference = 24:04)

It is possible to prepare the glaze the day before. To be honest, I have never really seen a difference between a preparation the day before and a preparation on the day of application. It should be reheated either in the microwave or in a double boiler without exceeding 40°C/104°F. Remix it and strain it. Wait for it to cool down to between 33 and 35°C/95°F before applying it.

I strongly recommend using a Bamix immersion blender, which has the particularity of not creating bubbles.

I prefer this type of glaze to Bellouet's, as it is much less sweet and has a real chocolate taste. Frédéric Bau, who is not accustomed to liking cocoa glazes, found it very good!!!