

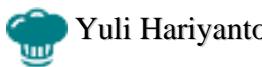
## HAZELNUT SURPRISE



0 made it | 0 reviews



Arie Yulianto



Yuli Hariyanto

Known for its the warm Indonesian hospitality, the relaxing atmosphere surrounded by greenery and its eclectic array of cuisine, Shangri-La Surabaya is truly an oasis of pleasure. This outstanding property is the epitome of luxury, indulgence and seduction. Represented by Yuli Hariyanto & Arie Yulianto.



- Sub Category Name

Food

Desserts

- Recipe Source Name

Real High Tea 2014/15 Volume 1

### Ingredients

#### HAZELNUT SURPRISE

- 100g flour
- 100g sugar
- 10g eggs
- 60g hazelnuts ground
- 80g Praline paste
- 10g Baileys Irish cream
- 100g cream chantilly
- 100g biscuit crumbs

#### Chocolate Coating

- 100g dark chocolate

- 50ml fresh cream
- 50g butter

## Methods and Directions

### HAZELNUT SURPRISE

- To make the sponge, whisk eggs and sugar in a mixing bowl. Whisk constantly while adding all the ingredients.
- To make the mousse, mix all the ingredients well in a mixing bowl.

### Chocolate Coating

- For the chocolate coating, melt the dark chocolate in a saucepan. Add fresh cream and butter. Mix well.
- To assemble, shape the mousse in a half ball shape, underline with chocolate sponge. Coat with chocolate ganache.