

CHOCOLATE HAZELNUT SLICE



0 made it | 0 reviews



Wilai Tangpraser



Reinolf Moessl



A tropical retreat by the magnificent River of Kings, Shangri-La Hotel Bangkok is as relaxing and unwinding as gliding down the Chao Phraya River. This gorgeous hotel boasts the Salathip Restaurant, where you settle into a traditional Thai teak pavilion and watch graceful Thai dancers perform while enjoying cuisine prepared with fragrant spices. Represented by Reinolf Moessl & Wilai Tangprasertsuk.

- Sub Category Name
Combo
Desserts
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Ingredients

CHOCOLATE HAZELNUT SLICE White Mud Cake

- 125ml water
- 60g butter
- 45g white chocolate
- 125g sugar
- 100g flour
- 4g baking soda
- 70g egg



Gianduja Chocolate Mousse

- 70g egg yolk
- 14g sugar
- 140g dark chocolate
- 50g hazelnut paste
- 3g gelatin
- 235ml whipped cream

Mango Jelly

- 100g mango purée
- 10g sugar
- 2g gelatin

Methods and Directions

CHOCOLATE HAZELNUT SLICE

White Mud Cake

- Place water and butter in a bowl and melt over a double boiler.
- Remove from heat and stir in chopped chocolate until melted and then add the sugar.
- Sieve together flour and baking soda into the chocolate mixture until well combined and to finish stir in the eggs.
- Line the cake rings with aluminum foil and pour the cake mix in.
- Bake in a preheated oven at 160°C for 25 minutes

Gianduja Chocolate Mousse

- In a medium-size mixing bowl whisk egg yolk with the sugar.
- Once well incorporated add the hazelnut paste and the gelatin (bloomed and melted).
- Melt the dark chocolate over a double boiler and add to the hazelnut egg mixture.
- Fold in the whipped cream.
- Pour on to a flat pan and let set for at least 2 hours in the fridge.

Mango Jelly

- Boil the mango purée with the sugar and add the gelatin (bloomed).
- Pour on to a flat pan and let set for at least 2 hours.

