

CHOCOLATE HAZELNUT BAVARIAN CREAM PIE©10

Yields (2) 8" to 9" pies baked in 1 1/2" high stainless rings.

Baked ahead (2) 8" or 9" pie shells made with 1.50 lbs. Almond tart dough with added 0.05 lb. Dutched processed cocoa powder mixed into the dough. Other formulas could be used.

- Baked in a 340 degree F oven with parchment paper lining and rice up to the top edge, to keep sides up and smooth. Remove from oven when the top edge of the tart shell rises about 1/4" above ring. Cool, remove rice and paper liner. Place back in the oven and re-heat ring, about 8 minutes in a 325 degree F oven. Remove from oven wait until the ring is still hot but manageable, twist and remove ring.
- Paint bottom and up the sides 1" on the baked crust with either white or semi sweet chocolate as a moisture barrier. Set aside at room temperature until needed.

Hazelnut praline 0.30lb. Made with the following ingredients:

Sugar 0.20 lb.

Hazelnuts 0.10 butter

- Make ahead and set aside for later use.

Hazelnut paste to paint a thin layer over the bottom of the crust.

Pastry cream 2.00 lb. 907 g made ahead and chilled well before use.

- Place a layer of pastry cream 3/4" thick over the hazelnut paste.
- Sprinkle 1/4th of the praline over the pastry cream.

Neutral fond 0.25 lb. 113 g (mousse mix or gelatine that has been tempered with 0.10 lb. Water and let sit for 5 minutes then microwaved to a liquid consistency before adding to the following)

Powdered sugar 0.10 lb. 45g

Hazelnut paste 0.15 lb. 68 g or Nutella

Cocoa powder 0.08 lb. 36.2 g Dutched processed

Milk 0.20 lb. 90 g

- In a bowl of a mixer fitted with a whip attachment, whip on high speed for 5 minutes.
- Add remaining pastry cream that was not used on bottom of the tart.
- Whip for 1 minute. Reserve in refrigerator.

Whipping cream 1.50 lb. 680 g

Powdered sugar 0.10 lb. 45 g

Hazelnut extract 0.06 lb. 27 g

Vanilla extract 0.04 lb. 18 g

- In a separate bowl of a mixer fitted with a whip attachment, whip cream and extract to stiff peaks.
- Remove bowl from mixer, using a spatula, fold mousse with whipping cream mixture, quickly mound filling in shell as high as possible.
- Sprinkle remaining praline over mounded filling.

Semi sweet chocolate curls 0.10 lb. 45 g

- Drop a few semi-sweet chocolate curls on top for decoration
- Chill at least 2 to 3 hours before cutting and serve. Can be frozen up to 2 months.
- Freeze 4 hours then wrap and place back in freezer until needed.