

# Mini Chocolate and Hazelnut Terrine

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Prep. time : 20 minutes

Cook time : 20 minutes

Ready in 40 minutes plus cooling

Level : Basic

## **Ingredients:**

### **Hazelnut Sablé:**

- All purpose flour 115g (4oz)
- Sugar 85g (3oz)
- Softened butter 115g (4oz)
- Finely chopped hazelnuts 85g (3oz)
- Egg yolk 20g (0.7oz)

### **Chocolate and Hazelnut Terrine:**

- Dark chocolate 300g (10.6oz)
- Cream 35% 150g (5.3oz)
- Eggs 180g (6.3oz)
- Sugar 85g (3oz)
- Butter, melted 100g (3.5oz)
- Hazelnut paste 55g (2oz)

### **White Chocolate Whipped Ganache:**

- White chocolate 70g (2.5oz)
- Gelatin 3g (1.5 sheets)
- Glucose syrup 10g (2Tsp)
- Cream 35% 250g (8.8oz)

## **Topping:**

- Raspberries
- Chocolate shavings

## **Directions**

1. To make hazelnut sablé put softened butter into a bowl. Add sugar and mix with a silicone spatula. Then add one egg yolk and stir to combine. Add flour and finely chopped hazelnuts and continue mixing until the mixture becomes uniform. Put sablé onto a sheet of parchment paper and press it lightly with your palm. Cover the pastry with another piece of parchment paper and roll it out to 3mm (1/8") thickness using an adjustable rolling pin. Put it in the fridge for about 20 minutes, until it sets. Cut out 5cm x 10 cm (2"x4") rectangles and place them onto a perforated silicone mat. Cover them with another perforated silicone mat and bake at 180°C (350°F) for about 10 minutes. Take them out and leave them to cool down.
2. To make chocolate and hazelnut terrine melt dark chocolate in the microwave on low heat. Add warm cream and stir well with a whisk. Then, gradually add eggs, stirring well after each addition. Add sugar and stir to combine. Next, add melted butter and stir again. Finally add hazelnut paste and stir well to combine.
3. Put your silicone mold into a deep baking tray filled with water halfway. Place the mixture into a piping bag without tip and fill the silicone molds. Bake the terrines at 150°C (300°F) for about 20 minutes, and then take them out and leave them to cool down completely. Freeze them so it is easier to remove them from the mold.
4. To make white chocolate whipped ganache, soak gelatin in cold water. As soon as the gelatin softens take it out and squeeze to get rid of the excess water. Place cream into a bowl, and add glucose syrup and vanilla powder. Heat up this mixture in the microwave. Add soaked gelatin and stir until it melts. Put white

chocolate into a bowl, and strain hot cream into the chocolate. Blend this with immersion blender until the mixture becomes uniform. Cover the mixture with cling film, and leave it in the fridge overnight. To finish off the white chocolate whipped ganache place it into a stand mixer fitted with whisk attachment and whip it until it becomes pipeable, but it should still be smooth.

5. Place the terrine onto hazelnut sable. Decorate it with whipped ganache, chocolate shavings, and fresh raspberries.
6. There, your delicious mini chocolate and hazelnut terrine is done! Enjoy!