

Chocolate chestnut mousse (Created by Alexandre Bourdeaux - Technical advisor - Chocolate Academy Belgium)



Pistachio chestnut bread

Ingredients

250g almond paste
40g pistachio paste

5 eggs

45g flour

3g baking powder

60g butter

candied chestnuts

Spread on a baking tray in a layer of 1 cm thickness. Bake at 200°C

Preparation

Beat together with paddle attachments.

Add.

Add.

Cut the chestnuts into pieces, mix and add to the previous.

Chestnut crème

Ingredients

50g butter

100g chestnut paste

100g chestnut crème

10g whisky

Preparation

Beat

Add and mix

Mix in

Chocolate bavarois

Ingredients

150g milk

1/2 vanilla pod

150g cream

4 egg yolks

70g invert sugar

60g [Callabaut Origine Arriba](#)

2g gelatine

12g whipped cream

Preparation

Make an anglaise

Melt and mix in the anglaise

Add

Add at 30°C

Little Nocciola cream cake

Ingredients	Preparation
peel of 1 blood orange	Grate the peel of a blood orange and mix.
300 g Creme dell'Artigiano Nocciola	
3 blood oranges	Peel and separate the segments, place them on kitchen paper to dry them. Place the segments in a small mould so as to cover the sides and leave a small free space in the centre which can be filled with the cream. Leave it to ice in the freezer for a few hours in order to make it easier to turn out from the mould.
3 g egg whites	Prepare a fresh meringue. Place a small mould on a small card and arrange the meringue all around with a piping bag. Glaze with a gas burner.
180 g of sugar	

Finishing and presentation

You can finish it all off by garnishing with a zest of orange or a leaf of mint.