

2022 NOVELTY

27% HAZELNUT SPREAD





AN INTENSE DISTINCTIVE TASTE

Whole hazelnuts roasted to the core
and ground on a granite stone

Intense flavour thanks to its high
hazelnut content (27%)

Bourbon vanilla beans

No palm oil, no colourings,
no added flavours, GMO-free

A luscious texture that catches
the light and customers' eyes

Ideal for enhancing a wide range
of flavours including caramel,
berries, exotic fruits, citrus
or even spices

USE

Easy to work with

No tempering required

Can be frozen

Stable for baking

Wide range of uses to spark your
creativity and help you to sparkle

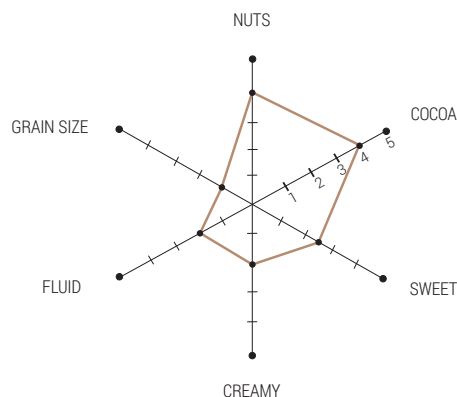
5 kg format specially designed
for professionals



Hazelnut Spread **27%**

The new 27% Hazelnut Spread is a showcase for CLUIZEL flavour and expertise: cocoa notes blend seamlessly with intense dried fruits and nuts notes, the result of roasting and grinding on a traditional granite stone, used to preserve the natural taste and intensity of the hazelnuts.

27% HAZELNUT SPREAD



Hazelnut spread prepared in
the CLUIZEL workshops using
artisanal methods.

Ideal: Filling for pastries and
desserts (beignets).

Texture: smooth, creamy, coating

5 kg • ref. 21080

TASTING NOTES

OPENING

HEART

FINISH



Roasted
hazelnuts

Milk chocolate and
cocoa-coated
hazelnuts

Vanilla-flavoured
chocolate-hazelnut
cream



27% HAZELNUT SPREAD STUFFED CROISSANTS

Recipe for 12 units

Recipe created by Jordi PUIGVERT COLOMER, CLUIZEL Chef

Hazelnut Spread stuffed croissants

500 g	T55 Flour
500 g	T45 Flour or pastry flour
25 g	Salt
100 g	Castor sugar
15 g	Invert sugar
50 g	Active dry yeast
250 g	Butter
280 g	Water
200 g	Whole milk
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500 g	Dry butter

Egg wash

100 g	Whole eggs
100 g	Egg yolk
100 g	Milk

Process

Knead the first part of the ingredients in the mixer bowl with the dough hook at speed 1, then continue for 10 minutes at speed 2. Make sure the dough is perfectly smooth and the final temperature is not over 25 °C. Cover with cling wrap. Chill for at least 12 hours. Roll out the dough to about 60 cm x 40 cm, and place the dry butter in the centre. The dry butter

should be the same thickness as the dough after it has been rolled out (about 1 cm). Begin laminating with one tri-fold, then refrigerate for 30 minutes. Roll out and fold again, then put in the freezer for 15 minutes. Refrigerate for 2 more hours. Roll out to 4 mm, and cut out triangles with an 8 cm base x 28 cm high. Shape the croissants. Let rise for about 2 hours at 27°C and 80% humidity. Brush with egg wash and bake in a convection oven for 18/20 minutes at 170°C, or 210°C in a deck oven.

Other ingredients

27% Hazelnut Spread

Assembly and finishing

As soon as the croissants have cooled, stuff with the 27% Hazelnut Spread.



Chef's tip

The croissant dough can be frozen to use later. We recommend adding the 27% Hazelnut Spread after the dough has defrosted.





27% HAZELNUT SPREAD STUFFED CRUFFINS

Recipe for 12 units

Recipe created by Jordi PUIGVERT COLOMER, CLUIZEL Chef

Cruffin dough

500 g	T45 flour
60 g	Sugar
10 g	Salt
40 g	Butter
2 g	Vanilla
110 g	Milk
100 g	Water
60 g	Whole eggs
24 g	Active dry yeast
250 g	Dry butter

Egg wash

100 g	Whole eggs
100 g	Egg yolk
100 g	Milk

Process

Dissolve the yeast in the milk and water heated to 34°C. Add the egg. Place the other ingredients, except the dry butter, in the mixer bowl with the hook attachment. Add the liquids to the dry ingredients and knead at medium speed until the dough pulls away from the side of the bowl (about 8 minutes). Place in a container and proof for about one hour. Punch down and refrigerate for at least 12 hours (ideally for 24 hrs). Remove from refrigerator. Laminate the dough twice as wide as the block of butter (and 0.5 cm thick). Do three simple turns and let stand 1 hour between each turn.

Laminate the dough to 0.5 cm. Cut into strips 3 cm wide x 15 cm long. Stick two strips together at one end, and roll into a spiral. Place the spiral in a 7 cm Ø x 6 cm cylinder mould. Press a hole into the middle of each Cruffin with a moistened finger. Proof at 26°C and 70% humidity until it doubles in size (about 2½ hours). Brush with the egg wash. Preheat the oven at 200°C and bake for 2 minutes. Lower the temperature to 180°C and bake for 15 more minutes.

Other ingredients

27% Hazelnut Spread

Crushed Halzenuts
Powdered sugar

Assembly and finishing

As soon as the cruffins have cooled, stuff with the 27% Hazelnut Spread. Add some crushed hazelnuts on top of each cruffin. Finish by dusting some powdered sugar.



Chef's tip

The Cruffin dough can be frozen to use later. We recommend adding the 27% Hazelnut Spread after the dough has defrosted.





27% HAZELNUT SPREAD BABKA

For 1 unit

Recipe created by Franck BUCHBERGER, Pastry chef at Boulangerie Banette Obernai

Babka pastry

1000 g	Pastry flour
150 g	Sugar
18 g	Salt
40 g	Baking powder
320 g	Milk
300 g	Whole eggs
200 g	Butter

Process

Put all the ingredients except the butter in the basin. Knead with the mixer fitted with the hook at speed 1 for 5 minutes, then at speed 2 for 5 minutes. The dough should come away from the sides. Once this result is obtained, return the mixer to speed 2, and add the butter in small pieces. Once the dough comes away from the sides, stop the mixer. Ideally, the dough should be at a temperature of 25°C. Cover the dough and leave it at room temperature for 15 minutes. Roll out to a thickness of about 5 to 6 cm, giving it the shape of a rectangle. Leave it to chill in the fridge for 3 hours. Once the 3 hours have passed, roll out the dough to a thickness of 1 cm, taking care to keep the shape of a rectangle.

Spread the 27% Hazelnut Spread chocolate spread over the entire surface, then roll the dough up like a snail, maintaining constant pressure to roll up the dough evenly. Once the dough has been rolled up, cut a piece about 20 cm long depending on the mould (cardboard or stainless steel rectangular mould), then cut lengthwise in the middle of the dough to divide it into two equal parts. The different layers of 27% Hazelnut Spread must be visible. Braid the dough and put it into the mould. The braiding step is essential to obtain the characteristic shape of the Babka. Leave to rise for 1.5 to 2 hours at 26°C. Once the dough has risen, brush it, and place it in a deck oven for 40-45 minutes at 185°C.

Syrup

100 g	Water
135 g	Sugar

Process

Bring the water to a boil, stir in the sugar. Once melted, leave to cool.

Other ingredients

27% Hazelnut Spread

Assembly and finishing

On taking the Babka out of the oven, brush it with the syrup at 30°C, in order to obtain a shiny appearance.



Chef's tip

To ensure that the dough does not exceed 24°C after kneading, keep the eggs and milk in a cool place beforehand, and let the butter come to room temperature to allow better incorporation into the dough.





27% HAZELNUT SPREAD CAKE

For 10 units

Recipe created by Cédric PERRET, Pastry chef at Les Maisons du Clair de la Plume

Chocolate Cake

133 g	Sugar
95 g	Pasteurized egg
38 g	Mascarpone
19 g	Whipping cream 35% fat
76 g	T-55 Flour
2 g	Baking powder
23 g	Cocoa powder
38 g	Butter
38 g	«Accords d'Exception» Elianza 55% Dark Chocolate
2 g	Salt

Process

Melt the butter. Soften the mascarpone in a saucepan and cool it with the cream. Sift together all dry ingredients except the sugar. Mix the eggs and sugar, add the mascarpone mixture, then the dry ingredients, and finally add the melted butter and chocolate chips using a maryse.

Rum Cake

140 g	Sugar
100 g	Pasteurized egg
40 g	Mascarpone
20 g	Whipping cream 35% fat
110 g	T-55 Flour
2 g	Baking powder
40 g	Butter
13 g	Rum
2 g	Salt

Process

Melt the butter. Soften the mascarpone in a saucepan and cool it with the cream. Sift all dry ingredients except the sugar. Mix eggs and sugar, add the mascarpone mixture, then the dry ingredients, and finally add the melted butter and rum.

Syrup

56 g	Water
3 g	Rum
14 g	Sugar

Process

Boil water and sugar, add rum.

27% Hazelnut Spread Centre

183 g	27% Hazelnut Spread
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Process

Temper the 27% Hazelnut Spread and put in a pastry bag.

Other ingredients

200 g	Grilled hazelnut
12 u	Tulip cake mould
q.s	Chunks of «Accords d'Exception» Elianza 55% Dark Chocolate

Assembly and finishing

Pipe a layer of rum batter into the mould, then a layer of chocolate batter. Pipe the hazelnut spread core (randomly insert roasted hazelnuts). Repeat the layers. Bake for about 15 minutes at 160°C. Remove the cakes from oven and soak them, then pipe more 27% Hazelnut Spread into the cakes.





27% HAZELNUT SPREAD CHEESECAKE

Recipe for 10 servings

Recipe created by Cédric PERRET, Pastry Chef at Les Maisons du Clair de la Plume

Mousse cream cheese

264 g	Cream cheese
240 g	Whipping cream 35% fat
5,4 g	Water
72 g	Gelatine
6 g	Sugar
5 g	Lime zests

Process

Hydrate gelatine in water. Heat the cream cheese with the sugar to 45°C. Remove from heat then add the lime zests and the rehydrated gelatine. Whip cream to a yoghurt-like texture, then blend in using a maryse.

Streusel

50 g	Butter
50 g	Brown sugar
50 g	T-55 Flour
50 g	Hazelnut powder

Process

Mix all ingredients using the paddle attachment. Bake between two silpain mats for 8 min. at 175°C. Crush, then add 30 g of melted cocoa butter and bake 5 min at 170°C. Once baked, cut into 6 x 6 cm squares.

27% Hazelnut Spread Centre

200 g	27% Hazelnut Spread
40 g	Hazelnut
60 g	Whipping cream 35% fat

Process

Roast the hazelnuts, then stir together with the 27% Hazelnuts Spread and the cream. Pipe into 3 x 1 cm moulds. Place in blast freezer until set.

Glaze

250 g	Glaze
12,5 g	Lime
25 g	Lemon juice

Process

Heat the glaze to 60°C, then add the lemon juice and lime zests.

Other ingredients

200 g	Hazelnuts
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Assembly and Finishing

Pipe the cream cheese mousse into silicon moulds, and insert the 27% Hazelnut Spread centres. Place in blast freezer until set. Unmould the cream cheese mousse and cover with glaze at 40°C. Place on the baked streusel. Decorate, then refrigerate until thoroughly defrosted.



27% HAZELNUT SPREAD TIRAMISU

Recipe for 12 servings

Recipe created by Rémi CARREÑO PAREDES, CLUIZEL Chef



27% Hazelnut Spread Caramel Sauce

142 g	Milk
142 g	Whipping cream 35%
85 g	Sugar
200 g	27% Hazelnut Spread
28 g	Butter

Process

Heat the milk and cream together. Make a dry caramel with the sugar. Deglaze with the hot mixture of milk and cream. Add the butter and cook about 3 minutes. Remove from heat, add the 27% Hazelnut Spread and mix well. Set the caramel aside in a bowl to cool.

Coffee Syrup for soaking

185 g	Water
185 g	Sugar
50 g	Espresso-type coffee
74 g	Trablit Coffee Extract

Process

Heat the water and sugar together. Once the sugar is completely dissolved, add the coffee and the Trablit. Allow the syrup to cool very slightly.

27% Hazelnut Spread Mascarpone Cream

725 g	Whipping cream 35%
145 g	Mascarpone
101 g	Sugar
87 g	Egg yolk
10 dp	Bitter almond extract (optional)
130 g	27% Hazelnut Spread

Process

Mix part of the cream with the Hazelnut Spread until it is completely dissolved. Whip the rest of the cream with the mascarpone and sugar until just slightly foamy. Add the egg yolks, bitter almond extract and cream/hazelnut spread mixture.

Assembly and Finishing

Dip your sponge fingers very quickly into the warm coffee syrup. Your sponge fingers should be soft to the touch without losing their shape. Line the sides (or bottom) of individual serving cups/ glasses with your soaked sponge fingers. Spoon in a layer of the mascarpone-27% Hazelnut Cream mixture, top with soaked sponge fingers, and fill your recipient $\frac{3}{4}$ full with another layer of mascarpone cream. Refrigerate your recipients for about 4 hours. Before serving, fill the rest of your recipient with the 27% Hazelnut Spread Caramel Sauce. Decorate with a thin chocolate disc.





27% HAZELNUT SPREAD CRÈME BRÛLÉE

Recipe for 3 servings

Recipe created by Rémi CARREÑO PAREDES, CLUIZEL Chef

27% Hazelnut Spread Crème Brûlée

166 g Milk
166 g Whipping cream 35%
83 g Egg yolk
40 g Sugar
100 g **27% Hazelnut Spread**

Process

Blanche the egg yolks with the sugar, add the cold liquids and blend with a whisk. Add the 27% Hazelnut Spread and mix thoroughly. Strain through a chinois. Place the moulds in a stainless steel water pan and fill them $\frac{3}{4}$ full with your mixture. Fill the stainless steel water pan $\frac{3}{4}$ full with water, cook at 100°C for about 45 minutes – 1 hour. Remove your moulds from the water pan and cool rapidly to 4°C. Once the crèmes brûlées are cooled, sprinkle a layer of sugar on the surface and caramelize them using a blowtorch.



FREDDO CAPPUCCINO WITH 27% HAZELNUT SPREAD

For 1 unit

Freddo Cappuccino with Hazelnut Spread

50 ml Espresso coffee
25 g **27% Hazelnut Spread**
40 g Whole milk (minimum 3.5% fat content)
4 u Ice cubes

Process

Make a strong double espresso. Dissolve the 27% Hazelnut Spread in the coffee. (Without the ice cubes). Froth the milk using the coffee machine steam wand or a milk frother. Pour the coffee / hazelnut spread mixture into a glass filled with ice cubes. Add the frothed milk and serve.



ESKIMO TREATS 27% HAZELNUT SPREAD ICE CREAM BARS

Recipe for 10 servings

Recipe created by Rémi CARREÑO PAREDES, CLUIZEL Chef

27% Hazelnut Spread Ice Cream

566 g Milk
38 g Sugar
276 g **27% Hazelnut Spread**
14 g Invert sugar
5 g Egg yolk
80 g Whipping cream 35%
15 g Milk powder
2,8 g Stab 2000

Process

Heat the milk, cream, milk powder and egg yolks. Combine the stab 2000 and $\frac{1}{4}$ of the sugar by weight. When it reaches 20°C, add the sugar and stab 2000 mixture. Mix well. When it reaches 40°C, add the rest of the sugar and the invert sugar. Mix well. Heat to 85°C, strain through a chinois and add the 27% Hazelnut Spread, blend for 3 minutes. Cool rapidly to 4°C and age the mixture in the refrigerator for at least 12 hours. Mix again and churn.

Dark Chocolate Coating

382 g **Caozelo 66% dark chocolate**
80 g **Caozelo 38% milk chocolate**
37 g Grape seed oil

Process

Melt the Caozelo dark and milk chocolates together. Add the grape seed oil, and mix well. Blend thoroughly to bind the ingredients. Set the coating aside.

Dark Chocolate Mirror Glaze

66 g Water
158 g Sugar
117 g Whipping cream 35%
58 g Liquid glucose 60DE
16 g Invert sugar
43 g **Cocoa powder**
6 g Gelatine 200 bloom
33 g Water

Process

Heat the water and sugar to 120°C. Deglaze with the cream, which has been boiled with the glucose. Add the cocoa powder. Bring to a boil, pour all of it into a recipient. When the glaze cools to 70°C, add the invert sugar and previously hydrated gelatine. Blend for 2 minutes with a mixer to remove any bubbles, and smooth the glaze. Cover the surface with cling film and let it crystallize for 12 hours at 4°C.

Assembly and Finishing

Churn the ice cream, and pipe it into the ice cream bar moulds. Freeze the ice cream at -20°C to harden completely. Heat the coating to 40°C. Unmold the ice cream bars and dip them rapidly into the coating, allow excess to drip off. Freeze the ice cream bars again. Heat the mirror glaze to 42°C. Glaze the frozen ice cream bars with the mirror glaze, allow excess to drip off and grate dark chocolate on top of the ice cream bars.







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