



DISPLAY CONDITIONS

Chilled



CATEGORY

Desserts, Pastries, Specialty



FINISHED PRODUCT

Confectionery, Dessert

ESTERHAZY

OVERVIEW

19-128

INGREDIENTS

Group 1

Ingredient	KG
Egg white	0.250
Sugar	0.250
Walnuts, ground	0.250
Cornstarch	0.032
Total Weight: 0.782	

Group 2

Ingredient	KG
BAKELS BAKE STABLE CUSTARD MIX	0.200
Fresh Milk	0.400
Fresh cream	0.055
Total Weight: 0.655	

### Group 3

Ingredient

BAKELS DAIRY BLEND

BAKELS HAZELNUT TRUFFLE

KG

0.500

0.175

**Total Weight:** 0.675

### Group 4

Ingredient

PETTINICE READY-TO-USE WHITE ICING

KG

0.400

**Total Weight:** 0.400

**Yield:** 2pcs

## METHOD

How to do it:

Biscuit Base

1. Mix sugar and egg whites in a bowl.
2. Warm the sugar-egg mix over bain-marie until sugar is dissolved.
3. Transfer to a separate mixing bowl and make a meringue.
4. Fold in the ground walnuts and cornstarch.
5. Spread the mixture onto a well-greased sheet pan.
6. Bake at 180°C for 25 minutes or until golden brown and crispy.
7. Set aside.

Cream/ Crème Mousseline

1. Place the milk and Bakels Bake Stable Custard Mix in a mixing bowl and whisk at medium speed for 6 minutes.
2. Add the cold fresh cream and continue mixing for 1 minute. Set aside and keep it chilled.
3. Whip together Bakels Dairy Blend and Hazelnut Truffle until light and fluffy.
4. Slowly add the cold custard and continue whipping until very fluffy.

Assembly

1. Arrange the biscuits on a tray or mold.
2. Spread a thick layer of Crème Mousseline over the biscuit layer.
3. Repeat step 1 and 2 to make 5 layers.
4. Press lightly and refrigerate for at least 4 hours.
5. Remove from mold and cover the top layer with Bakels Pettinice RTU White Icing.
6. Mix Apito Flavocols and Pettinice RTU White Icing as decorations, if desired.