

## Hazelnut caramel dome

**Image**



# Hazelnut caramel dome

This dome will take people's breath away once they start eating!

Various

Various

60 stuks

## Ingrediënten

### Ingredients choux:

1.500 gr Damco choux mix

1.500 gr Water, at 20°C

2.100 gr Whole egg

300 gr Frucaps salted caramel

### Ingredients hazelnut butter cream:

1.000 gr Butter, at room temperature

50 gr Water, cold

300 gr Damco custard powder top R

800 gr Chocuisse souplesse hazelnut

### Ingredients base:

2.400 gr Damco kano powder

950 gr Butter, at room temperature

250 gr Sugar

60 gr Whole egg

120 gr Water

### Ingredients almond custard:

290 gr Damco almond paste

175 gr Damco custard powder top R

400 gr Water

## Ingredients hazelnut mirror:

500 gr Cream, unsweetened

500 gr Chocuisse souplesse hazelnut

500 gr Frucaps cold mirror glaze neutral

## Instructies [Afdrukken](#) [Download PDF](#)

### Instructions choux:

1. Place **Damco choux mix** in a bowl and, while mixing with a flat whisk, add the egg in 3 parts, followed by the water (also in 3 parts).
2. Mix it for 1 minute in the first gear and proceed in the third gear for another 4-6 minutes, until a smooth dough is formed.
3. Pipe 1,5 cm ø drops and bake 25-30 minutes on 220°C. Once cooled, fill the choux with **Frucaps salted caramel**.

### Instructions hazelnut butter cream:

1. Mix water and **Damco custard powder top R** for 5 minutes in the highest gear.
2. Separately, whisk butter light and airy with a flat whisk for about 10 minutes. Once smooth, add the custard and warm it up with a torch, in order to create a smooth butter cream.
3. Mix for 20 minutes in the second gear and finally add the **Chocuisse souplesse hazelnut**.

### Instructions base:

1. Mix butter, sugar, water and eggs until all the lumps have dissolved, add **Damco kano powder**. Once your dough has set, stop the machine. Chill dough for 24 hours.
2. Once chilled, roll dough to 4 mm thickness and cut 7 cm ø circles.
3. Mix water and **Damco custard powder top R** until smooth, add it to **Damco almond paste** in 4 parts.

4. Pipe a dollop of almond custard onto the dough circles and bake 30 minutes on 190°C.
5. Fill a silicone mold, for up to 75%, with the hazelnut butter cream. Insert the filled choux.
6. Press the base onto the butter cream and place into freezer, until completely frozen.

#### **Instructions hazelnut mirror:**

1. Cook cream, melt **Chocuisse souplesse hazelnut** and mix together.
2. Add **Frucaps cold mirror** glaze neutral and stir with a spatula until smooth.
3. Dip the frozen domes in the hazelnut mirror and decorate.

## **Image**

