



RECIPE BY FRÉDÉRIC HAWECKER

Cinnamon caramel ganache

Recipe in 3 steps



1

Cinnamon ganache

35% fat UHT cream	225g	32.1 %	Bring the cream and cinnamon stick (8%) to the boil
Sucrose	45g	6.4 %	Caramelize the sugar without water then lower the temperature with the hot liquid.
Cinnamon (stick)	0g	0.0 %	Filter and reweigh the sugar and cream total.
60DE glucose syrup	14g	2.0 %	Add the other sugars and heat to 65°C.
Sorbitol powder	35g	5.0 %	Pour over the couverture and emulsify well.
Dark chocolate CARUPANO 70%	104g	14.8 %	Pour into a frame at 30°C.
Milk chocolate TANNEA 43%	277g	39.5 %	
Total	700g	100%	

2

Speculoos praliné

HAZELNUT PRALINE 50% Smooth	355g	50.6 %	Melt the couverture and cocoa butter.
COCOA BUTTER	70g	9.9 %	Crystallize at 31°C.
Milk chocolate TANNEA 43%	35g	4.9 %	Mix with the praliné at 17°C.
Speculoos	227g	32.3 %	Add the speculoos mixed with the spices, check the temperature and pour into a frame over the cinnamon ganache.
Gingerbread spices	7g	0.9 %	Leave to crystallize, divide with the guitar cutter, then coat.
Magic temper cocoa butter	7g	0.9 %	
Total	701g	100%	

3

Speculoos

Brown sugar	355g	35.5 %	Place all the ingredients in a mixer.
Dairy butter	235g	23.5 %	Mix to get a creamy paste.
T55 flour	235g	23.5 %	Spread finely between two sheets of baking paper.
Egg whites	140g	14.0 %	Freeze, remove the top sheet and cook at 150°C for around 20 min
Salt	5g	0.5 %	
4 spices mix	30g	3.0 %	
Total	1000g	100%	