

Matcha tea glasses with chocolate and hazelnut crumbles



🍴 For 4 glasses of 130 ml

Ingredients

Matcha tea Bavarois

125 g of cream (hot) | 50 g of egg yolk | 50 g sugar | 2 teaspoons matcha tea | 6 g of agar agar | 190 g of lightly whipped cream | 1 tablespoon of icing sugar

Chocolate Ganache

50 g of dark chocolate | 40 gr cream | 40 gr milk | 18 g sugar | 7 g butter

Hazelnut Crumbles

25 g flour "00" | 25 g sugar | 25 g chopped hazelnuts | 25 g butter | 1 pinch of baking powder

Method

First prepare the hazelnut crumbles: In a bowl, put flour, sugar, chopped hazelnuts, salt and yeast, and finally, the softened butter at room temperature. Mix with your hand in order to obtain a grainy, store in refrigerator for 20-30 minutes. Compact the mixture with your hands and pinch it to form small pieces that put on baking pan (lined with a baking paper) a little distance between them, but without doing too much trust. Bake in a static oven at 180°C for 10 minutes. Remove from the oven and let cool. Prepare the Bavarois: bring to boil 125 g of cream with 2 teaspoons of sifted matcha tea, meanwhile whisk sugar and egg yolks, add the hot cream and continue blending. Put the mixture on low heat and cook until a temperature of 80° C (before boiling). Turn off the flame, add the agar agar and stir well, pour into a bowl and cover in contact with the film and place into freezer for 20 minutes (so that it reaches the temperature of 30°C). Prepare the chocolate ganache in a water bath by melting chocolate with butter, in another saucepan boil the cream and sugar and combine it with chocolate once completely melted, stirring until get a cream smooth and shiny, let cool.

Whip the cream leaving it semi-liquid, take the compound of tea matcha from the freezer and add it to the semi-liquid cream. Place in refrigerator for about 15-20 minutes.

Go now to the composition of glasses. Put the matcha tea Bavarois in a sac à poche with the unlined nozzle and make a first layer in glasses, put the glasses in the refrigerator for 5 minutes, take them back and add a layer of hazelnut crumbles and a layer of Bavarois, store again in the refrigerator for 5 minutes. Finally, close with a layer of chocolate ganache, put the glasses in the refrigerator until needed. Serve with a handful of hazelnut crumbles.