

HAZELNUT MERINGUE CAKE,  
WITH RASPBERRIES & PISTACHIOS

---

Gary Parsons, *H&B Executive Chef*

**HARVEY & BROCKLESS**

*the fine food c<sup>o</sup>*

Whatever we do, from sourcing amazing food  
to delivering it on time,  
we always stick to one simple rule...

*an absolute dedication to honest, authentic, remarkable food.*

# HAZELNUT MERINGUE CAKE WITH RASPBERRIES & PISTACHIOS

*Chef Gary Parsons*

## *Ingredients*

SERVES 6

---

<b>BS428 Callebaut Hazelnut Bresilienne</b>	<b>140g</b>
<b>CH895 Callebaut White Chocolate Mousse Powder</b>	<b>200g</b>
<b>CH896 Callebaut Dark Chocolate Mousse Powder</b>	<b>200g</b>
<b>BS410 Fresh Essential Pistachio Shell Off, Chopped</b>	<b>25g</b>
<b>CH133 Callebaut Dark Chocolate Drops 70.5%</b>	<b>150g</b>
<b>DB083 Croxton Manor Unsalted Butter</b>	<b>25g</b>
<b>DC116 Arla whipping cream 10x1Ltr</b>	<b>125g</b>
Large eggs, the whites	4 eggs
Caster sugar	265g
White wine vinegar	1/2 tsp
Whole milk	500ml
Fresh raspberries, cut in half	250g

## *Chocolate Tulle*

<b>DB083 Croxton Manor Unsalted Butter</b>	<b>90g</b>
Icing sugar	100g
Plain white flour	20g
Cocoa powder	60g
Large eggs, the whites	3 eggs



HAZELNUT MERINGUE CAKE  
*with Callebaut white and dark chocolate mousse*

### *Method*

1. Preheat the oven at 170°C. Lightly grease two 20cm sandwich tins and then line the bases with greaseproof paper.
2. Whisk the four egg whites until they become firm. Add the 250g of caster sugar, a teaspoon at a time and keep whisking between each addition. Whisk again until the mixture is firm, and all the sugar has been added. Whisk in white wine vinegar then fold in the Callebaut bresilienne hazelnuts. Divide the mixture between the tins and level the surface with a palette knife.
3. Bake for 30 to 40 minutes. The top of the meringue should be crisp and the inside soft like a marshmallow. Carefully remove the meringue from the tins and leave to cool on a wire rack.
8. to create the Chocolate Tulie – keep the oven at 170°C. Combine the 90g of unsalted butter and icing sugar until smooth in the bowl of a stand mixer fitted with a paddle attachment. Sieve in the flour and cocoa powder and lastly add the three egg whites. Mix together until it becomes a smooth paste. Spread the mixture onto a silicone baking mat with a palette knife and bake for 8 to 10 minutes. Once cooked, break into shards or cut out with round cutters.
4. For Callebaut White Chocolate Mousse - Whisk the white chocolate mousse powder with 250ml of milk until thick (between 5 minutes) once thick place the mousse into a piping bag. Repeat this step to make the dark chocolate mousse, using 250ml of the milk.
5. To make the dark chocolate sauce - Melt the Callebaut chocolate drops in a heatproof bowl and set over a pan of simmering water until completely smooth. Add the unsalted butter, whipping cream and 15g of caster sugar to the melted chocolate and stir until smooth. Set aside to keep warm.
6. Place one of the hazelnut meringue cakes on a flat plate and pipe half of each of the mousse around the cake. Sprinkle with the bresilienne hazelnuts, pistachios and arrange half of the raspberries. Drizzle the chocolate sauce all over, keeping some for the top. Carefully place the other meringue cake on top, and repeat with both mousses, hazelnuts, pistachios, raspberries and chocolate sauce.

---

### *Callebaut Dark and White Chocolate Mousse*

Nothing beats the taste and texture of your homemade chocolate mousse of course, but Callebaut®'s Dark or White Chocolate Mousse is a great alternative when a busy service requires you to come up with a fast and tasty solution.

### *Callebaut Hazelnut Bresilienne*

Callebaut®'s Hazelnut Bresilienne's are roasted and coated with crispy caramel. This delicious addition to your baking allows you to have a crunchy and tasty texture at your fingertips.

### *Callebaut Dark Chocolate Drops 70.5%*

Callebaut's iconic finest dark chocolate drops are enriched with the dark cocoa creating a bitter yet subtle fruity flavour.

### *Arla Whipping Cream*

Arla pro whipping cream is a versatile cream that can help to create, rich, stable and velvety textures across a variety of sweet and savouring dishes.

### *Fresh Essential Pistachios*

Fresh Essential create, source and distribute speciality organic ingredients certified by the Soil Association throughout the UK. They scour the world for the best quality products - their product range includes dates, dried apricots and a variety of nuts. The shell off pistachios make for an easier service when it comes to cooking and creating new recipes.

### *Croxton Manor Unsalted Butter*

Our very own Croxton Manor butter is made with fresh milk from British cows raised to strict quality standards. Perfectly used for enriching pastry dough, melting into sauces or lavishing on hot crumpets. This unsalted butter is not blended and is additive free.