

# Chocolate-Hazelnut Napoleon

Serves 4

## Arlette Cookies

### Hazelnut chocolate mousse

### Frangelico Crème Anglaise

#### Toasted Hazelnuts

1. Place a touch of mousse on plate. Top with cookie.
2. Pipe mousse atop cookie. Top with another cookie. Repeat.
3. Surround with Frangelico Anglaise. Sprinkle with nuts.

## Arlette Cookies

- 1 Sheet puff pastry
- 1 ea. egg, whisked
- 1 # Powdered sugar

Lay out puff pastry sheet. Lightly brush with egg.

1. Sprinkle heavily with powdered sugar. Roll tightly.
2. Cut 1/8 inch thick slices on a bias.
3. Roll out in excess powdered sugar.
4. Bake on parchment papered sheet pans in 425° oven.

## Frangelico Crème Anglaise

- 1 C. heavy cream
- 1 C.  $\frac{1}{2}$  and  $\frac{1}{2}$
- 1 ea. vanilla beans (split and scraped)
- 3 oz. Sugar
- 6 ea. egg yolks
- 1/8 C. Frangelico Liquor

1. Bring cream,  $\frac{1}{2}$  and  $\frac{1}{2}$ , and vanilla beans to a boil
2. Mix yolks and sugar together just before cream comes to a boil.
3. Temper the yolks with cream.
4. Finish over a double boiler.
5. Strain through fine mesh strainer.
6. Add Frangelico.

## Hazelnut mousse

- 14 oz. Gianduja (hazelnut choc.)
  - 1 qts. Heavy cream
1. Melt Gianduja chocolate over a water bath.
  2. Slightly under-whip heavy cream.
  3. Slowly add melted chocolate into cream.
  4. Mix chocolate and cream together with whisk.
  5. Do not over-whip.