

Honeycomb bar with peanut butter mousse

PORTIONS	PREPARATION	COOK TIME
36	20 minutes	20 minutes
SUGGESTED MOMENTS OF CONSUMPTION :		
BREAKFAST	LUNCH	BRUNCH
SNACKS	APPETIZER	



RECIPE CREATED BY
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List of ingredients



Puff pastry sheets PSM-16
Quantity: 2

Peanut butter mousse:

225 g	Peanut butter
340 g	Cream cheese
225 g	Sugar
545 g	Heavy cream
1 sheet	Gelatin

Egg wash:

1	Egg
20 g	Liquid heavy cream
	Pinch of salt

Caramelized peanuts:

200 g	Unsalted natural peanuts
100 g	Sugar
15 g	Water
5 g	Vanilla extract



Preparation steps

STEP 1

Thaw the puff pastry sheets but keep in a cold place.

STEP 2

Mix the cream cheese and sugar until smooth and well combined. Add the peanut butter and continue mixing until blended and smooth.

STEP 3

Whip the heavy cream. Add some gelatine to stabilize it. Add into the cream cheese mix.

STEP 4

Make the egg wash: mix the egg, liquid heavy cream and a pinch of salt. Set aside.

STEP 5

Bake off 1 sheet of puff pastry between 2 sheet pans. Once baked and cold, cut pieces of dough about 6" x 2.5". To do the honeycomb design, use the 2nd sheet of puff pastry, cutting a 6" x 3" band of dough then using a honeycomb roller cut and stretch each piece to have the design appearing.

STEP 6

Bake at 400°F for 18 min, adding a little spray of egg wash to have a shiny effect on top, then cool down.

STEP 7

Cut the baked pastry lengthwise in two. Fill it with the peanut butter mousse.

STEP 8

In a pot, combine the peanuts, sugar and water. Cook at medium heat until the sugar crystallizes around the peanut, then add the vanilla extract. Keep cooking until the crystallized sugar turns into brown caramel.

STEP 9

Decorate the honeycomb with the caramelized peanuts.