



Mini Chocolate Hazelnut Napoleons

Featuring: Ghirardelli® Double Dark Chocolate Brownie 732-6114

Yield: 12 Servings.

INGREDIENTS

Brownie:

3 3/4 lb (1 pouch) **Ghirardelli® Double Dark Chocolate Brownie Mix 732-6114**

8 fl oz (1 cup) water

7 1/2 fl oz (1 cup) vegetable oil

6 oz (3) eggs

Hazelnut Mousse:

16 oz (2 cups) sweet hazelnut base or Nutella®

8 fl oz (1 cup) heavy cream, whipped to soft peaks

Hazelnut Brittle:

7 oz (1 cup) granulated sugar

4 oz (1 cup) hulled hazelnuts

METHOD

Brownie:

Place brownie mix, water, oil and eggs in mixer bowl. Using a paddle, mix on low speed 30 seconds. Scrape bowl and paddle. Mix on low speed 30 seconds. **Do Not Over Mix.** Scale batter into prepared (lightly greased or paper-lined) 16x12x1-inch half sheet pan. For standard oven, bake at 325°F 40-45 minutes; for convection oven, bake at 275°F 40-45 minutes. Cool completely. Cut 36, 2 inch rounds.

Hazelnut Mousse:

Whip hazelnut base until soft. Gently blend in whipped cream in two stages. Blend one-third of the whipped cream into the hazelnut base to lighten; then gently fold in the remaining whipped cream.

Hazelnut Brittle:

Place sugar in a heavy sauce pan and cook over medium heat until a brown caramel is formed. Add in the hazelnuts and stir until combined. Spread onto parchment-lined baking sheet. Cool completely, then break into desired pieces. (Store the unused hazelnut brittle in an air-tight container.)

To Assemble:

Pipe mousse onto a brownie round and top with brownie round. Alternate until the tower has three layers. Garnish with hazelnut brittle. Drizzle with melted milk chocolate, if desired.