

COCONUT AND NOCCIOLATA TART

Basic level

SHORT PASTRY RECIPE:

TOP FROLLA	1.000g
unsalted butter 82% fat	350g
caster sugar	120g
eggs	150g

SHORT PASTRY RECIPE TOP FROLLA g 1.000 Butter or short pastry margarine g 400 Whole eggs g 100 Beat all the ingredients together in a mixer equipped with paddle attachment until they are completely amalgamated. Place in a refrigerator for at least an hour, then roll out the mixture to the thickness desired. Line the moulds with short pastry and spread a thin layer of HAZELNUT PASTE. Use GRANCOCCO to prepare separately a coconut base pastry (following the PETIT FOURS recipe), leave to rest for about 10-15 minutes, then use a pastry bag equipped with smooth nozzle to spread a thin layer on top of the HAZELNUT PASTE. Bake at 210-220°C for about 15-20 minutes.