



COCONUT AND NOCCIOLATA TART

chef Basic level

Short pastry recipe:

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat
caster sugar
eggs

PREPARATION

1.000g SHORT PASTRY RECIPE TOP FROLLA g 1.000 Butter or short pastry
350g margarine g 400 Whole eggs g 100 Beat all the ingredients together in a
120g mixer equipped with paddle attachment until they are completely
150g 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 FOURLS 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.