



100% HALZELNUT

👤 Advanced level

Hazelnut single portion



RECIPE CREATED BY:

Oriol Portabella
Pasticciere

HAZELNUT CAKE

ALICE'S CAKE

sunflower oil
water

JOYPASTE NOCCIOLA PREMIUM

750g
375g
375g
150g

Mix all ingredients together for 5 minutes with the flat beater.

Pour into a 30x40 mold previously lined with baking paper.

Cook at 170°C for about 15-20 minutes.

Allow to cool completely.

GIANDUIA CRUNCHY LAYER

PRALIN DELICRISP CLASSIC

qb

Slightly heat the PRALIN DELICRISP CLASSIC and spread a light layer over the entire surface of the hazelnut cake.

Cut with a 4 cm round pastry cutter.

HAZELNUT CREAM

fresh milk
liquid cream 35% fat
caster sugar

LILLY NEUTRO

JOYPASTE NOCCIOLA PREMIUM

100g
350g
340g
20g
350g

Heat milk and cream together. Add the LILLY NEUTRO.

Pour the hot liquid into the JOYPASTE NOCCIOLA PREMIUM and emulsify with an immersion mixer.

Pour into silicone molds in the shape of hemispheres with a 4 cm base.

Put them in the shock freezer until completely frozen.

Remove them from the molds and stick each single hemisphere to the crunchy gianduia layer, thus creating a three layers insert.

irca
GROUP

**Extraordinary
made simple.**

HAZELNUT MOUSSE

fresh milk	120g	Heat the milk, add the LILLY NEUTRO and pour it into the melted chocolate and in the PRALINE NOISETTE, creating a good emulsion with the immersion blender. Add the semi-whipped cream in two moments, mixing it gently.
SINFONIA CIOCCOLATO LATTE 38%	60g	
<u>PRALINE NOISETTE</u>	120g	
<u>LILLY NEUTRO</u>	60g	
liquid cream 35% fat	620g	

GLOSSY GIANDUIA GLAZE

fresh milk	80g	Boil milk, cream and water. Add the chocolate and praline and mix with immersion blender. Add the MIRROR NEUTRO, mix well and let it crystallize in the fridge.
liquid cream 35% fat	80g	
RENO CONCERTO GIANDUIA LATTE 27%	500g	
<u>PRALINE NOISETTE</u>	100g	
<u>MIRROR NEUTRAL</u>	450g	
water	150g	

FINAL COMPOSITION

Pour the hazelnut mousse into round silicone molds for single portions (L 6,5cm e H 4cm) almost filling them (3/4).

Insert the three layers insert in the middle.

Put into the shock freezer until completely frozen.

Remove the cakes from the molds and cover them by heating the hazelnut praline glaze to 45°C.

To be decorated with broken pieces of hazelnut, gold leaves and DOBLA CHOCOLATE HAZELNUT IN SHELL.



Extraordinary
made simple.