



# 100% HALZELNUT

👩🍳 Advanced level

Hazelnut single portion

## HAZELNUT CAKE

### INGREDIENTS

ALICE'S CAKE

sunflower oil

water

JOYPASTE NOCCIOLA PREMIUM

### PREPARATION

750g Mix all ingredients together for 5 minutes with the flat beater.

375g Pour into a 30x40 mold previously lined with baking paper.

375g Cook at 170°C for about 15-20 minutes.

150g Allow to cool completely.

## GIANDUIA CRUNCHY LAYER

### INGREDIENTS

PRALIN DELICRISP CLASSIC

### PREPARATION

- 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

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### INGREDIENTS

fresh milk

liquid cream 35% fat

caster sugar

[LILLY NEUTRO](#)

[JOYPASTE NOCCIOLA PREMIUM](#)

### PREPARATION

- 100g Heat milk and cream together. Add the LILLY NEUTRO.  
350g Pour the hot liquid into the JOYPASTE NOCCIOLA PREMIUM and emulsify  
340g with an immersion mixer.  
20g Pour into silicone molds in the shape of hemispheres with a 4 cm base.  
350g 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.

## HAZELNUT MOUSSE

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### INGREDIENTS

fresh milk

SINFONIA CIOCCOLATO LATTE 38%

[PRALINE NOISETTE](#)

[LILLY NEUTRO](#)

liquid cream 35% fat

### PREPARATION

- 120g Heat the milk, add the LILLY NEUTRO and pour it into the melted chocolate  
60g and in the PRALINE NOISETTE, creating a good emulsion with the  
120g immersion blender.  
60g Add the semi-whipped cream in two moments, mixing it gently.  
620g

## GLOSSY GIANDUIA GLAZE

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### INGREDIENTS

fresh milk

liquid cream 35% fat

RENO CONCERTO GIANDUIA LATTE 27%

[PRALINE NOISETTE](#)

[MIRROR NEUTRAL](#)

water

### PREPARATION

- 80g Boil milk, cream and water. Add the chocolate and praline and mix with  
80g immersion blender.  
500g Add the MIRROR NEUTRO, mix well and let it crystallize in the fridge.  
100g  
450g  
150g

## Final composition

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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.