

100% HALZELNUT

Advanced level

Hazelnut single portion



RECIPE CREATED BY:

Oriol Portabella

Pasticciere

HAZELNUT CAKE

ALICE'S CAKE	750g	Mix all ingredients together for 5 minutes with the flat beater.
sunflower oil	375g	Pour into a 30x40 mold previously lined with baking paper.
water	375g	Cook at 170°C for about 15-20 minutes.
JOYPASTE NOCCIOLA PREMIUM	150g	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	100g	Heat milk and cream together. Add the LILLY NEUTRO.
liquid cream 35% fat	350g	Pour the hot liquid into the JOYPASTE NOCCIOLA
caster sugar	340g	PREMIUM and emulsify with an immersion mixer.
LILLY NEUTRO	20g	Pour into silicone molds in the shape of hemispheres with a 4 cm base.
JOYPASTE NOCCIOLA PREMIUM	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.

irca GROUP

Extraordinary made simple.

HAZELNUT MOUSSE

fresh milk	120g
SINFONIA CIOCCOLATO LATTE 38%	60g
PRALINE NOISETTE	120g
LILLY NEUTRO	60g
liquid cream 35% fat	620g

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.

GLOSSY GIANDUIA GLAZE

fresh milk	80g
liquid cream 35% fat	80g
RENO CONCERTO GIANDUIA LATTE 27%	500g
PRALINE NOISETTE	100g
MIRROR NEUTRAL	450g
water	150g

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.

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.