

100% HALZELNUT

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

Slightly heat the PRALIN DELICRISP CLASSIC and spread a light layer over $% \left(1\right) =\left(1\right) \left(1\right) +\left(1\right) \left(1\right) \left(1\right) +\left(1\right) \left(1\right)$

the entire surface of the hazelnut cake. Cut with a 4 cm round pastry cutter.

HAZELNUT CREAM

Ingredients

fresh milk 100g
liquid cream 35% fat 350g
caster sugar 340g
LILLY NEUTRO 20g

| JOYPASTE | NOCCIOLA | PREMIUM |
|----------|----------|---------|
| | | |

350g

Preparation

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.

HAZELNUT MOUSSE

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

GLOSSY GIANDUIA GLAZE

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