



HAZELNUT DREAM

🏠 Intermediate level

Fall flavor monoportion

HAZELNUT SHORTCRUST PASTRY

TOP FROLLA

eggs

unsalted butter 82% fat - softened

DELINOISETTE

700g

115g

185g

150g

-Mix all the ingredients in a planetary mixer with the paddle attachment.

-Roll out the dough between two sheets of parchment paper to a thickness of 3 mm and let it rest in the fridge.

-Create some disk with a diameter of 6,5 cm, place them on trays previously covered with microperforated forosil mat.

-Bake in the convection oven with the valve open at 160°C for 10-13 minutes.

HAZELNUT FINANCIER

DELINOISETTE

VIGOR BAKING

all-purpose flour

cornstarch

egg whites

unsalted butter 82% fat - melted

275g

2g

25g

25g

185g

60g

-Mix all the powder ingredients with a whisk.

-Add the egg whites and then the melted butter and keep mixing until you obtain a smooth dough.

-Pour the mixture into the cylindrical silicone moulds (4cm diameter) filling to 5 mm.

-Bake in the static oven with closed valves for 8 minutes at 180°C.

APPLE FILLING

FRUTTIDOR MELA
JOYCREAM MALAGA
LILLY NEUTRO
water

200g - Slightly blend Fruttidor, add JoyCream Malaga
50g (trying to add more raisin than sauce), blend again.
50g - Mix lukewarm water and Lilly Neutro
50g - Pour it over baked financier in the same mould (total height: 2,5 cm)
- Put it in the blast chiller

DARK GIANDUIA MOUSSE

SINFONIA GIANDUIA FONDENTE
liquid cream 35% fat - 1
water - 1
liquid cream 35% fat - 2
LILLY NEUTRO - 2
water - 2

400g -Melt the chocolate at 45°C
80g -Warm the liquids (1) at about 20°C
160g -Add the chocolate and mix with the whisk or an immersion blender creating a fluid ganache
400g -Semi whip the cream (2) with LILLY NEUTRO and the water (2).
70g -Add to the ganache (with a temperature of 25-30°C) the cream in two times and gently mix with a whisk or a rubber spatula depending on the consistency you want to obtain.
70g

NOCCIOLATO BIANCO MIRROR

water
SINFONIA NOCCIOLATO BIANCO
MIRROR NEUTRAL

100g - Add the chocolate and mix with the whisk or an immersion blender creating a fluid ganache.
270g -Semi whip the cream (2) with LILLY NEUTRO and the water (2).
300g -Combine the water with MIRROR NEUTRO and bring to a soft boil.
-Add the chocolate and mix with an immersion blender.
-Let it crystalize in the fridge for at least 4 hours.
-For the use: warm the mixture at 35-40°C and glaze the mousse or the bavaois at a temperature of -18/-20°C.

FINAL COMPOSITION

- Fill up to the middle the PX4321 moulds and place the filling (apple+financier) still frozen.
- Close with other mousse and then blast freeze.
- Glaze the still frozen pastry with the Nocciolato Bianco mirror and move over the short crust pastry disc.
- Add DOBLA decorations:77793 "Maple Leaf" e 77451 "Chocolate Hazelnut in Shell".



Extraordinary
made simple.