

BLUEBERRY AND HAZELNUT BAR

Advanced level



RECIPE CREATED BY:

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Pasticciere e Gelatiere

COCOA SHORTCRUST

TOP FROLLA	1000g
unsalted butter 82% fat	350g
caster sugar	120g
eggs	200g
Cacao 22-24	80g

Mix all the ingredients in a planetary mixer with the paddle attachment.
Roll out the pastry between 2 sheets of baking paper and laminate it to a thickness of 4 mm
and put in the refrigerator to rest. Line the micro-perforated molds.
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SOFT HAZELNUT BISCUIT

HEIDICAKE	250g
unsalted butter 82% fat	75g
eggs	75g

Mix all the ingredients with the mixer at low speed for approximately 8-10 minutes and spread a layer of approximately ½ cm inside the cocoa shortcrust tartlet.

DECORATION

Complete the dessert with Caramelized Hazelnuts, Hazelnut Dobla and Spear Dobla sprinkles.

FINAL COMPOSITION

Cook the tartlet in the oven at 170°C for approximately 12-15 minutes.
Leave to cool well.
Spread a generous layer of Fruit in Blueberry Cream, until you reach two mm from the complete filling of the tartlet.
Complete the dessert with Caramelized Hazelnuts, Hazelnut Dobla and Spear Dobla sprinkles.

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