



BLUEBERRY AND HAZELNUT BAR

👩🍳 Advanced level

COCOA SHORTCRUST

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat
caster sugar
eggs
Cacao 22-24

PREPARATION

1000g Mix all the ingredients in a planetary mixer with the paddle attachment.
350g Roll out the pastry between 2 sheets of baking paper and laminate it to a
120g thickness of 4 mm
200g and put in the refrigerator to rest. Line the micro-perforated molds.
80g

SOFT HAZELNUT BISCUIT

INGREDIENTS

HEIDICAKE

unsalted butter 82% fat
eggs

PREPARATION

250g Mix all the ingredients with the mixer at low speed for approximately 8-10
75g minutes and spread a layer of approximately ½ cm inside the cocoa
75g 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.