



# NOCCIOLA 2.0

🏠 Intermediate level



**RECIPE CREATED BY:**

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Pastry Chef

## HAZELNUT SHORTCRUST

### TOP FROLLA

unsalted butter 82% fat  
eggs

### DELINOISETTE

1400g  
375g  
225g  
300g

Mix TOP FROLLA, DELINOISETTE and butter in a planetary mixer with the paddle attachment (sandblasting).  
Add the eggs and mix without whipping.  
Roll out between 2 sheets of baking paper and laminate it to a thickness of 2-3 millimeters and place in the fridge to rest for at least 2 hours.  
Print discs for the single portions.  
cook in a 3D tarte ring round ø80 h20 mm mold by Silikomart  
oven at 170°C for approximately 15 minutes.

## HAZELNUT FINANCIER

### DELINOISETTE

### VIGOR BAKING

white bread flour  
cornstarch  
egg whites  
unsalted butter

550g  
4g  
50g  
50g  
370g  
120g

mix all the powders  
add the liquid egg white and finally the melted butter  
bake in a 60cmx40cm pan at 180 degrees for approximately 10 minutes  
cup disks of the diameter of the cylinder insert



**Extraordinary  
made simple.**

## FICO JELLY

fruit purée  
LILLY NEUTRO

250g  
50g

mix the ingredients while hot and pour about 15 grams per mold from insert to mini cylinder once it starts to gel, place the financier disk on top and continue blast chilling.

## CRUNCHY LAYER

PRALIN DELICRISP CLASSIC  
HAZELNUT CRUNCH

250g  
30g

heat Pralin Delicrisp slightly and add Hazelnut Crunc, spread between two sheets of baking paper and cool cut disks the same diameter as the silicone mono

## HAZELNUT MOUSSE

liquid cream  
water  
LILLY NEUTRO  
JOYPASTE PESTO DI NOCCIOLA ITALIA

500g  
100g  
100g  
150g

semi-whip the cream with water, neutral lilly and then delicately incorporate the joypaste pour into the SILIKOMART silicone moulds, insert the insert, a little more mousse, close with the crunchy part and chill

## MILK CHOCOLATE GLAZE

water  
RENO X LATTE  
BLITZ

135g  
300g  
225g

heat water and blitz to the boil, add the chocolate and mix leave to crystallize in the refrigerator for a few hours frost at 35 degrees from product at -20 degrees

## FINAL COMPOSITION

glaze, cool  
place on the tartlet and decorate with Dobra decoration



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