



# NOCCIOLA 2.0

👤 Intermediate level

## hazelnut shortcrust

### INGREDIENTS

#### TOP FROLLA

unsalted butter 82% fat

eggs

#### DELINOISETTE

### PREPARATION

1400g Mix TOP FROLLA, DELINOISETTE and butter in a planetary mixer with the  
375g paddle attachment (sandblasting).  
225g Add the eggs and mix without whipping.  
300g 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

### INGREDIENTS

#### DELINOISETTE

#### VIGOR BAKING

white bread flour

cornstarch

egg whites

unsalted butter

### PREPARATION

550g mix all the powders  
4g add the liquid egg white and finally the melted butter  
50g bake in a 60cmx40cm pan at 180 degrees for approximately 10 minutes  
50g cup disks of the diameter of the cylinder insert  
370g  
120g

## fico jelly

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### INGREDIENTS

fruit purée

LILLY NEUTRO

### PREPARATION

250g mix the ingredients while hot and pour about 15 grams per mold from insert  
50g to mini cylinder  
once it starts to gel, place the financier disk on top and continue blast chilling.

## crunchy layer

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### INGREDIENTS

PRALIN DELICRISP CLASSIC

HAZELNUT CRUNCH

### PREPARATION

250g heat Pralin Delicrisp slightly and add Hazelnut Crunc, spread between two  
30g sheets of baking paper and cool  
cut disks the same diameter as the silicone mono

## hazelnut mousse

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### INGREDIENTS

liquid cream

water

LILLY NEUTRO

JOYPASTE PESTO DI NOCCIOLA ITALIA

### PREPARATION

500g semi-whip the cream with water, neutral lilly and then delicately incorporate  
100g the joypaste  
100g pour into the SILIKOMART silicone moulds, insert the insert, a little more  
150g mousse, close with the crunchy part and chill

## milk chocolate glaze

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### INGREDIENTS

water

RENO X LATTE

BLITZ

### PREPARATION

135g heat water and blitz to the boil, add the chocolate and mix  
300g leave to crystallize in the refrigerator for a few hours  
225g frost at 35 degrees from product at -20 degrees

## Final composition

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glaze, cool

place on the tartlet and decorate with Dobra decoration