



NOCCIOLA 2.0

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

50q cup disks of the diameter of the cylinder insert

370g

120g

fico jelly

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

INGREDIENTS PREPARATION

PRALIN DELICRISP CLASSIC HAZELNUT CRUNCH

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

INGREDIENTS PREPARATION

liquid cream 500g semi-whip the cream with water, neutral lilly and then delicately incorporate water 100g the joypaste

<u>LILLY NEUTRO</u>

100g pour into the SILIKOMART silicone moulds, insert the insert, a little more

JOYPASTE PESTO DI NOCCIOLA ITALIA 150g mousse, close with the crunchy part and chill

milk chocolate glaze

INGREDIENTS PREPARATION

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

Final composition

glaze, cool

place on the tartlet and decorate with Dobla decoration