



VEGAN ORANGE AND HAZELNUT DIAMANTINI

👤 Basic level

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INGREDIENTS

TOP FROLLA

EYLEN CREMA/CAKE

FARINA DI NOCCIOLE

water

salt

Pasta Frutta Oro orange - Cesarin

PREPARATION

- 500g - Mix all the ingredients together without handling them too much.
- 250g - Place in fridge and let rest for at least one hour, cut and shape into a diamond shape.
- 38g
- 40g - Brush lightly with water and roll in brown sugar.
- 2g - Allow to set in fridge for a few minutes, then cut to the desired thickness and place in the pan.
- 20g - Bake at 175°C for about 18/20 minutes with the valve open.