

# VEGAN ORANGE AND HAZELNUT DIAMANTINI

chef Basic level

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### INGREDIENTS

TOP FROLLO

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 38g diamond shape.

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.