



VEGAN ORANGE AND HAZELNUT DIAMANTINI

👤 Basic level



RECIPE CREATED BY:

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Pastry Chef

VEGAN ORANGE AND HAZELNUT DIAMANTINI

TOP FROLLA

EYLEN CREMA/CAKE

FARINA DI NOCCIOLE

water

salt

Pasta Frutta Oro orange - Cesarin

500g

250g

38g

40g

2g

20g

- Mix all the ingredients together without handling them too much.

- Place in fridge and let rest for at least one hour, cut and shape into a diamond shape.

- Brush lightly with water and roll in brown sugar.

- Allow to set in fridge for a few minutes, then cut to the desired thickness and place in the pan.

- Bake at 175°C for about 18/20 minutes with the valve open.