



TOFFEE APPLE PIE

👤 Advanced level

WinterWonderland 2021 special recipe

HAZELNUT ROLLÉ

INGREDIENTS

eggs

[IRCA GENOISE](#)

[DELINOISETTE](#)

unsalted butter 82% fat

PREPARATION

240g Beat the eggs with IRCA GENOISE in a planetary mixer fitted with whisk for at least 10-12 minutes at medium-high speed. Combine with DELINOISETTE
200g and keep whipping gently, then add little by little melted butter while
30g whipping at low speed.
570g Place on a tray covered with parchment paper and roll out a layer of about 4mm. Bake at 200-210°C for about 7-8 minutes.

HAZELNUT CREAM

INGREDIENTS

[FRUTTIDOR MELA](#)

[DELINOISETTE](#)

[TOP CREAM](#)

milk 3.5% fat

cinnamon powder

PREPARATION

200g Combine TOP CREAM and milk until obtaining a soft cream.
140g Blend FRUTTIDOR and put it together with the cream and DELINOISETTE
80g previously combined with cinnamon powder.
200 Pour it in a pastry bag and keep it ready in the fridge.
2g

HAZELNUT STREUSEL

INGREDIENTS

DELINOISETTE

all-purpose flour

CACAO IN POLVERE

unsalted butter 82% fat

PREPARATION

260g Stir the dry ingredients together.

130g Cut butter into cubes and start blending in a stand mixer fitted with paddle.

20g Add gradually the dry ingredients until obtaining a dough with a crumbled structure.

130g Roll out the dough on a tray covered with silicone mat and bake in the oven at 155°C for about 15 minutes.

APPLE AND VANILLA MOUSSE

INGREDIENTS

liquid cream 35% fat

SINFONIA CIOCCOLATO BIANCO 33%

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

JOYPASTE MELA VERDE

liquid cream 35% fat

PREPARATION

250g Bring the cream (1) to a boil, pour over the chocolate and emulsify.

250g Add both the JOYPASTE and continue emulsifying.

5g Let it cool to 29-30°C.

25g Whip the cream (2) and combine it with the ganache.

300g Store in the fridge.

TOFFEE APPLE COMPOTE

INGREDIENTS

FRUTTIDOR MELA

TOFFEE D'OR CARAMEL

cinnamon powder

fleur de sel

grated lemon zest

PREPARATION

500g Slightly warm up TOFFEE D'OR.

100g Combine cinnamon, salt and lemon zest and then blend.

3g Add FRUTTIDOR and keep blending gently.

2g

3g

Final composition

Place the dessert over a crumble layer and decorate as you like.

Place a thin layer of hazelnut cream over the DOBLA chocolate tartlet (diameter of 7 cm).

Place over the cream a disk of hazelnut rollé.

Add another layer of hazelnut cream, then add streusel and close it with the apple mousse.

Fill the Dobla APPLE COUPOLE GREEN with toffee apple compote and place it over the stuffed tartlet.

Decorate.