

# **TOFFEE APPLE PIE**

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

200g at least 10-12 minutes at medium-high speed. Combine with DELINOISETTE

30g and keep whipping gently, then add little by little melted butter while

570a whipping at low speed.

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

<u>DELINOISETTE</u>

**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

260g 130g **PREPARATION** 20a Stir the dry ingredients together.

Cut butter into cubes and start blending in a stand mixer fitted with paddle. Add gradually the dry ingredients until obtaining a dough with a crumbled structure.

Roll out the dough on a tray covered with silicone mat and bake in the oven at  $155^{\circ}$ C for about 15 minutes.

### **APPLE AND VANILLA MOUSSE**

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

INGREDIENTS PREPARATION

liquid cream 35% fat 250g Bring the cream (1) to a boil, pour over the chocolate and emulsify. SINFONIA CIOCCOLATO BIANCO 33% 250g Add both the JOYPASTE and continue emulsifying.

5a Let it cool to 29-30°C.

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

300g Store in the fridge.

## **TOFFEE APPLE COMPOTE**

JOYPASTE MELA VERDE

liquid cream 35% fat

INGREDIENTS PREPARATION
FRUTTIDOR MELA 500g Slightly wa

FRUTTIDOR MELA

500g Slightly warm up TOFFEE D'OR.

TOFFEE D'OR CARAMEL

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

cinnamon powder 3g Add FRUTTIDOR and keep blending gently.

fleur de sel 2g grated lemon zest 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.