



# TOFFEE APPLE PIE

🏠 Advanced level

WinterWonderland 2021 special recipe

## HAZELNUT ROLLÉ

eggs  
IRCA GENOISE  
DELINOISETTE  
 unsalted butter 82% fat

240g  
 200g  
 30g  
 570g

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

FRUTTIDOR MELA  
DELINOISETTE  
TOP CREAM  
 milk 3.5% fat  
 cinnamon powder

200g  
 140g  
 80g  
 200  
 2g

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

## HAZELNUT STREUSEL

### DELINOISETTE

all-purpose flour

### CACAO IN POLVERE

unsalted butter 82% fat

260g

130g

20g

130g

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°C for about 15 minutes.

## APPLE AND VANILLA MOUSSE

liquid cream 35% fat

SINFONIA CIOCCOLATO BIANCO 33%

### JOYPASTE VANIGLIA

### MADAGASCAR/BOURBON

### JOYPASTE MELA VERDE

liquid cream 35% fat

250g

250g

5g

25g

300g

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

Add both the JOYPASTE and continue emulsifying.

Let it cool to 29-30°C.

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

Store in the fridge.

## TOFFEE APPLE COMPOTE

### FRUTTIDOR MELA

### TOFFEE D'OR CARAMEL

cinnamon powder

fleur de sel

grated lemon zest

500g

100g

3g

2g

3g

Slightly warm up TOFFEE D'OR.

Combine cinnamon, salt and lemon zest and then blend.

Add FRUTTIDOR and keep blending gently.

## 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 Dobra APPLE COUPOLE GREEN with toffee apple compote and place it over the stuffed tartlet.

Decorate.



Extraordinary  
made simple.