



NOCCIOLA 2.0

HAZELNUT SHORTCRUST

INGREDIENTS

TOP FROLLA
UNSALTED BUTTER 82% FAT
EGGS
DELINOISETTE

g 1400
g 375
g 225
g 300

PREPARATION

Mix TOP FROLLA, DELINOISETTE and butter in a planetary mixer with the paddle attachment (sandblasting).
Add the eggs and mix without whipping.
Roll out between 2 sheets of baking paper and laminate it to a thickness of 2-3 millimeters and place in the fridge to rest for at least 2 hours.
Print discs for the single portions.
cook in a 3D tarte ring round ø80 h20 mm mold by Silikomart
oven at 170°C for approximately 15 minutes.

HAZELNUT FINANCIER

INGREDIENTS

DELINOISETTE
VIGOR BAKING
WHITE BREAD FLOUR
CORNSTARCH
EGG WHITES
UNSALTED BUTTER

g 550
g 4
g 50
g 50
g 370
g 120

PREPARATION

mix all the powders
add the liquid egg white and finally the melted butter
bake in a 60cmx40cm pan at 180 degrees for approximately 10 minutes
cup disks of the diameter of the cylinder insert

FICO JELLY

INGREDIENTS

FRUIT PURÉE	g 250
LILLY NEUTRO	g 50

PREPARATION

mix the ingredients while hot and pour about 15 grams per mold from insert to mini cylinder
once it starts to gel, place the financier disk on top and continue blast chilling.

CRUNCHY LAYER

INGREDIENTS

PRALIN DELICRISP CLASSIC	g 250
HAZELNUT CRUNCH	g 30

PREPARATION

heat Pralin Delicrisp slightly and add Hazelnut Crunc, spread between two sheets of baking paper
and cool
cut disks the same diameter as the silicone mono

HAZELNUT MOUSSE

INGREDIENTS

LIQUID CREAM	g 500
WATER	g 100
LILLY NEUTRO	g 100
JOYPASTE PESTO DI NOCCIOLA ITALIA	g 150

PREPARATION

semi-whip the cream with water, neutral lilly and then delicately incorporate the joypaste
pour into the SILIKOMART silicone moulds, insert the insert, a little more mousse, close with the
crunchy part and chill

MILK CHOCOLATE GLAZE

INGREDIENTS

WATER	g 135
RENO X CIOCCOLATO AL LATTE 33,6%	g 300
BLITZ	g 225

PREPARATION

heat water and blitz to the boil, add the chocolate and mix
leave to crystallize in the refrigerator for a few hours
frost at 35 degrees from product at -20 degrees

FINAL COMPOSITION

glaze, cool

place on the tartlet and decorate with Dobla decoration



RECIPE CREATED FOR YOU BY DAVIDE LISTA

PASTRY CHEF