

NOCCIOLA 2.0

HAZELNUT SHORTCRUST

INGREDIENTS		PREPARATION
TOP FROLLA	g 1400	Mix TOP FROLLA, DELINOISETTE and butter in a planetary mixer with the paddle attachment
UNSALTED BUTTER 82% FAT	g 375	(sandblasting).
EGGS	g 225	Add the eggs and mix without whipping.
DELINOISETTE	g 300	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		PREPARATION
DELINOISETTE	g 550	mix all the powders
VIGOR BAKING	g 4	add the liquid egg white and finally the melted butter
WHITE BREAD FLOUR	g 50	bake in a 60cmx40cm pan at 180 degrees for approximately 10 minutes
CORNSTARCH	g 50	cup disks of the diameter of the cylinder insert
EGG WHITES	g 370	
UNSALTED BUTTER	g 120	



FICO JELLY

INGREDIENTS		PREPARATION
	g 250 g 50	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		PREPARATION
PRALIN DELICRISP CLASSIC	g 250	heat Pralin Delicrisp slightly and add Hazelnut Crunc, spread between two sheets of baking paper
HAZELNUT CRUNCH	g 30	and cool
		cut disks the same diameter as the silicone mono

HAZELNUT MOUSSE

INGREDIENTS		PREPARATION
LIQUID CREAM	g 500	semi-whip the cream with water, neutral lilly and then delicately incorporate the joypaste
WATER	g 100	pour into the SILIKOMART silicone moulds, insert the insert, a little more mousse, close with the
LILLY NEUTRO	g 100	crunchy part and chill
JOYPASTE PESTO DI NOCCIOLA ITALIA	g 150	

MILK CHOCOLATE GLAZE

INGREDIENTS		PREPARATION
WATER	g 135	heat water and blitz to the boil, add the chocolate and mix
RENO X CIOCCOLATO AL LATTE 33,6%	g 300	leave to crystallize in the refrigerator for a few hours
BLITZ	g 225	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