



## VEGAN ORANGE AND HAZELNUT DIAMANTINI

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#### INGREDIENTS

TOP FROLLA  
EYLEN CREMA/CAKE  
FARINA DI NOCCIOLE  
WATER  
SALT  
PASTA FRUTTA ORO ORANGE - CESARIN

#### PREPARATION

- g 500 - Mix all the ingredients together without handling them too much.
- g 250 - Place in fridge and let rest for at least one hour, cut and shape into a diamond shape.
- g 38 - Brush lightly with water and roll in brown sugar.
- g 40 - Allow to set in fridge for a few minutes, then cut to the desired thickness and place in the pan.
- g 2 - Bake at 175°C for about 18/20 minutes with the valve open.
- g 20



**RECIPE CREATED FOR YOU BY FILIPPO FALCIOLA**

PASTRY CHEF