



## 100% HALZELNUT

### HAZELNUT SINGLE PORTION

DIFFICULTY LEVEL



#### HAZELNUT CAKE

##### INGREDIENTS

ALICE'S CAKE  
SUNFLOWER OIL  
WATER  
JOYPASTE NOCCIOLA PREMIUM

g 750  
g 375  
g 375  
g 150

##### PREPARATION

Mix all ingredients together for 5 minutes with the flat beater.  
Pour into a 30x40 mold previously lined with baking paper.  
Cook at 170°C for about 15-20 minutes.  
Allow to cool completely.

#### GIANDUIA CRUNCHY LAYER

##### INGREDIENTS

PRALIN DELICRISP CLASSIC

To Taste

##### PREPARATION

Slightly heat the PRALIN DELICRISP CLASSIC and spread a light layer over the entire surface of the hazelnut cake.  
Cut with a 4 cm round pastry cutter.

## HAZELNUT CREAM

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### INGREDIENTS

FRESH MILK  
LIQUID CREAM 35% FAT  
CASTER SUGAR  
LILLY NEUTRO  
JOYPASTE NOCCIOLA PREMIUM

g 100  
g 350  
g 340  
g 20  
g 350

### PREPARATION

Heat milk and cream together. Add the LILLY NEUTRO.  
Pour the hot liquid into the JOYPASTE NOCCIOLA PREMIUM and emulsify with an immersion mixer.  
Pour into silicone molds in the shape of hemispheres with a 4 cm base.  
Put them in the shock freezer until completely frozen.  
Remove them from the molds and stick each single hemisphere to the crunchy gianduia layer, thus creating a three layers insert.

## HAZELNUT MOUSSE

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### INGREDIENTS

FRESH MILK  
SINFONIA CIOCCOLATO LATTE 38%  
PRALINE NOISETTE  
LILLY NEUTRO  
LIQUID CREAM 35% FAT

g 120  
g 60  
g 120  
g 60  
g 620

### PREPARATION

Heat the milk, add the LILLY NEUTRO and pour it into the melted chocolate and in the PRALINE NOISETTE, creating a good emulsion with the immersion blender.  
Add the semi-whipped cream in two moments, mixing it gently.

## GLOSSY GIANDUIA GLAZE

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### INGREDIENTS

FRESH MILK  
LIQUID CREAM 35% FAT  
RENO CONCERTO GIANDUIA LATTE 27%  
PRALINE NOISETTE  
MIRROR NEUTRAL  
WATER

g 80  
g 80  
g 500  
g 100  
g 450  
g 150

### PREPARATION

Boil milk, cream and water. Add the chocolate and praline and mix with immersion blender.  
Add the MIRROR NEUTRO, mix well and let it crystallize in the fridge.

## FINAL COMPOSITION

Pour the hazelnut mousse into round silicone molds for single portions (L 6,5cm e H 4cm) almost filling them (3/4).

Insert the three layers insert in the middle.

Put into the shock freezer until completely frozen.

Remove the cakes from the molds and cover them by heating the hazelnut praline glaze to 45°C.

To be decorated with broken pieces of hazelnut, gold leaves and DOBLA CHOCOLATE HAZELNUT IN SHELL.



**RECIPE CREATED FOR YOU BY ORIOL PORTABELLA**

PASTRY CHEF