



NOCCIOMELLA

CARAMEL MOUSSE

INGREDIENTS

TOFFEE D'OR CARAMEL
LIQUID CREAM 35% FAT
LILLY NEUTRO
LIQUID CREAM 35% FAT
WATER

g 400
g 200
g 250
g 1000
g 100

PREPARATION

Warm TOFFEE D'OR CARAMEL at 30°C and add to the cream(1) at room temperature.
Semi-whip the cream(2) with water and LILLY NEUTRO to reach a soft whipped consistency.
Then combine together the two mixes with a spatula.
Fill the semi-ball silicone mould, and then place in blast chiller, until freezing.

CHOCOLATE SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA
UNSALTED BUTTER 82% FAT
SUGAR
EGGS
CACAO IN POLVERE

g 1000
g 350
g 120
g 200
g 80

PREPARATION

Mix all the ingredients in a planetary mixer with leaf, until you get a well-blended dough.
Put in the refrigerator for at least one hour.
Line the tart moulds with shortcrust pastry and bake in the oven at 180°C for about 12 minutes.

CHOCOLATE BISCUIT

INGREDIENTS

SFRULLA CHOC

g 1000

EGGS

g 1200

PREPARATION

Whisk the ingredients at maximum speed in a stand mixer for 7-8 minutes.

In a 60x40 cm baking tray with baking paper, roll out about 450 g of whisked dough.

Bake at 210-230 °C with a plate oven or at 190-210 °C in a ventilated oven for 5-7 minutes.

Let it cool down for a few minutes, then cover with plastic sheets to prevent drying and place in the refrigerator until use.

CARAMEL GLAZE

INGREDIENTS

MIRROR CARAMEL

To Taste

PREPARATION

Heat MIRROR CARAMEL at 55°C.

FILLING

INGREDIENTS

NOCCIOLATA PREMIUM

To Taste

AMBASSADOR'S TIPS

In the cocoa shortcrust pastry you can replace butter with margarine.