



BLUEBERRY AND HAZELNUT BAR

COCOA SHORTCRUST

INGREDIENTS

| | |
|-------------------------|--------|
| TOP FROLLA | g 1000 |
| UNSALTED BUTTER 82% FAT | g 350 |
| CASTER SUGAR | g 120 |
| EGGS | g 200 |
| CACAO 22-24 | g 80 |

PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment.

Roll out the pastry between 2 sheets of baking paper and laminate it to a thickness of 4 mm and put in the refrigerator to rest. Line the micro-perforated molds.

SOFT HAZELNUT BISCUIT

INGREDIENTS

| | |
|-------------------------|-------|
| HEIDICAKE | g 250 |
| UNSALTED BUTTER 82% FAT | g 75 |
| EGGS | g 75 |

PREPARATION

Mix all the ingredients with the mixer at low speed for approximately 8-10 minutes and spread a layer of approximately ½ cm inside the cocoa shortcrust tartlet.

DECORATION

PREPARATION

Complete the dessert with Caramelized Hazelnuts, Hazelnut Dobra and Spear Dobra sprinkles.

FINAL COMPOSITION

Cook the tartlet in the oven at 170°C for approximately 12-15 minutes.

Leave to cool well.

Spread a generous layer of Fruit in Blueberry Cream, until you reach two mm from the complete filling of the tartlet.

Complete the dessert with Caramelized Hazelnuts, Hazelnut Dobra and Spear Dobra sprinkles.



RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER