



## CARAMEL NUT CAKE

### HAZELNUT CAKE

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#### INGREDIENTS

ALICE'S CAKE	g 250
SEED OIL	g 75
WATER	g 125
JOYPASTE NOCCIOLA PIEMONTE	g 50
WATER - TO REHYDRATE THE JOYPASTE NOCCIOLA	g 33

#### PREPARATION

- Rehydrate the JOYPASTE NOCCIOLA IGP with 33 grams of water and let it rest for a couple of minutes.
- In a planetary mixer with the paddle attachment mix all the ingredients for 5 minutes.

### HAZELNUT AND CHOCOLATE CAKE

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#### INGREDIENTS

ALICE'S CHOCO CAKE	g 250
SEED OIL	g 75
WATER	g 125
JOYPASTE NOCCIOLA PIEMONTE	g 50
WATER - TO REHYDRATE THE JOYPASTE NOCCIOLA	g 33

#### PREPARATION

- Rehydrate the JOYPASTE NOCCIOLA IGP with 33 grams of water and let it rest for a couple of minutes.
- In a planetary mixer with the paddle attachment mix all the ingredients for 5 minutes.

## WHIPPED CHOCOLATE GANACHE

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### INGREDIENTS

LIQUID CREAM 35% FAT - 1

RENO CONCERTO LACTEE CARAMEL

LIQUID CREAM 35% FAT - 2

g 80

g 120

g 200

### PREPARATION

-To obtain the ganache, bring to a boil the cream (1), add it to the chocolate drops mix with a whisk or an immersion blender.

-Add the cold cream (2) little by little and keep mixing.

-Place in the fridge for at least 3 hours (an entire night would be ideal)

-Whip with a whisk on medium/low speed until you obtain a smooth and creamy texture.

-Pastries made following this recipe must be stored in the fridge.

## CARAMEL GLAZE

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### PREPARATION

-Melt the CHOCOSMART CARAMEL CRUMBLE at 32-35°C.

### FINAL COMPOSITION

-With the help of a pastry bag fill the specific mould (25x6x6), spray a steel cylinder with **SPRAY KING** and then place some whipped dough into it, alternating a layer of hazelnut cake and a layer of hazelnut and chocolate cake.

-Bake at 170°C for 15-20 minutes.

-Close with the specific steel lid and bake for 45 minutes at 170°C.

-After being baked let it rest for 15 minutes, unmould and place in the fridge until it is completely cooled down.

-Fill in the middle with the whipped ganache and place again in the fridge for 15-20 minutes.

-Cover the surface with the caramel glaze.

-Wait until it is completely crystallized and then dress over the surface the whipped ganache and decorate it with DOBLA decorations.

DOBLA decorations: cod. 77737 e cod.77660 toadstool.