



# CHOCOLATE HAZELNUT MILLEFEUILLE

## HAZELNUT MONOPORTION

DIFFICULTY LEVEL



### BROWNIE DOUGH

#### INGREDIENTS

IRCA BROWNIES CHOC	g 1.000
WATER	g 250
UNSALTED BUTTER 82% FAT - SOFTNED	g 250

#### PREPARATION

- Mix all the ingredients in a planetary mixer with paddle attachment for 2-3 minutes.
- Place the dough in a 60x40 mould previously covered with parchment paper.
- Bake at 180-190°C in an oven or at 170-180°C in a convection oven for about 20 minutes.

### HAZELNUT MOUSSE

#### INGREDIENTS

LILLY NOCCIOLA	g 400
WATER	g 500
LIQUID CREAM 35% FAT	g 2.000
CASTER SUGAR	g 50

#### PREPARATION

- Whip the cream, water, and LILLY HAZELNUT in a planetary mixer with whisk attachment until you obtain a soft consistency suitable to be dressed in a piping bag.

### HAZELNUT BRIZZLE

#### INGREDIENTS

FLOMIX	g 1.000
GRANELLA DI NOCCIOLA	g 1.000

#### PREPARATION

- Mix the dry ingredients and spread the mixture on trays covered with parchment paper.
- Bake at 170-180°C in the oven for about 7-10 minutes.
- Meanwhile the dough is still warm, cut it into 9x4cm rectangles and let it cool down.

### INGREDIENTS

RENO CONCERTO FONDENTE 58% - TEMPERED

To Taste

### PREPARATION

Temper the chocolate.

Pour down the chocolate on the acetate sheets with screen printing, spread evenly with a spatula and then let it crystallize.

Cut into 9x4cm rectangles.

### FINAL COMPOSITION

Cut the bottom of the brownies into 9x4cm rectangles.

With a piping bag fitted with a plain nozzle dress some hazelnut mousse whirls all over the surface of the rectangles. Place the first chocolate rectangle with the decoration facing upwards.

Create another layer of mousse whirls and place on a crunchy rectangle.

Decorate the surface of the pastry as you like.