



## HAZELNUT DREAM

### FALL FLAVOR MONOPORTION

DIFFICULTY LEVEL



#### HAZELNUT SHORTCRUST PASTRY

##### INGREDIENTS

TOP FROLLA  
EGGS  
UNSALTED BUTTER 82% FAT - SOFTENED  
DELINOISETTE

##### PREPARATION

g 700 -Mix all the ingredients in a planetary mixer with the paddle attachment.  
g 115 -Roll out the dough between two sheets of parchment paper to a thickness of 3 mm and let it rest  
g 185 in the fridge.  
g 150 -Create some disk with a diameter of 6,5 cm, place them on trays previously covered with  
microperforated forosil mat.  
-Bake in the convection oven with the valve open at 160°C for 10-13 minutes.

#### HAZELNUT FINANCIER

##### INGREDIENTS

DELINOISETTE  
VIGOR BAKING  
ALL-PURPOSE FLOUR  
CORNSTARCH  
EGG WHITES  
UNSALTED BUTTER 82% FAT - MELTED

##### PREPARATION

g 275 -Mix all the powder ingredients with a whisk.  
g 2 -Add the egg whites and then the melted butter and keep mixing until you obtain a smooth  
g 25 dough.  
g 25 -Pour the mixture into the cylindrical silicone moulds (4cm diameter) filling to 5 mm.  
g 185 -Bake in the static oven with closed valves for 8 minutes at 180°C.  
g 60

## APPLE FILLING

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### INGREDIENTS

FRUTTIDOR MELA	g 200
JOYCREAM MALAGA	g 50
LILLY NEUTRO	g 50
WATER	g 50

### PREPARATION

- Slightly blend Fruttidor, add JoyCream Malaga (trying to add more raisin than sauce), blend again.
- Mix lukewarm water and Lilly Neutro
- Pour it over baked financier in the same mould (total height: 2,5 cm)
- Put it in the blast chiller

## DARK GIANDUIA MOUSSE

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### INGREDIENTS

SINFONIA GIANDUIA FONDENTE	g 400
LIQUID CREAM 35% FAT - 1	g 80
WATER - 1	g 160
LIQUID CREAM 35% FAT - 2	g 400
LILLY NEUTRO - 2	g 70
WATER - 2	g 70

### PREPARATION

- Melt the chocolate at 45°C
- Warm the liquids (1) at about 20°C
- Add the chocolate and mix with the whisk or an immersion blender creating a fluid ganache
- Semi whip the cream (2) with LILLY NEUTRO and the water (2).
- Add to the ganache (with a temperature of 25-30°C) the cream in two times and gently mix with a whisk or a rubber spatula depending on the consistency you want to obtain.

**INGREDIENTS**

WATER	g 100
SINFONIA NOCCIOLATO BIANCO	g 270
MIRROR NEUTRAL	g 300

**PREPARATION**

- Add the chocolate and mix with the whisk or an immersion blender creating a fluid ganache.
- Semi whip the cream (2) with LILLY NEUTRO and the water (2).
- Combine the water with MIRROR NEUTRO and bring to a soft boil.
- Add the chocolate and mix with an immersion blender.
- Let it crystalize in the fridge for at least 4 hours.
- For the use: warm the mixture at 35-40°C and glaze the mousse or the bavarois at a temperature of -18/-20°C.

**FINAL COMPOSITION**

- Fill up to the middle the PX4321 moulds and place the filling (apple+financier) still frozen.
- Close with other mousse and then blast freeze.
- Glaze the still frozen pastry with the Nocciolato Bianco mirror and move over the short crust pastry disc.
- Add DOBLA decorations:77793 "Maple Leaf" e 77451 "Chocolate Hazelnut in Shell".