



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

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

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".