



## NOCCIOLA 2.0

### HAZELNUT SHORTCRUST

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#### INGREDIENTS

TOP FROLLA  
UNSALTED BUTTER 82% FAT  
EGGS  
DELINOISETTE

g 1400  
g 375  
g 225  
g 300

#### PREPARATION

Mix TOP FROLLA, DELINOISETTE and butter in a planetary mixer with the paddle attachment (sandblasting).  
Add the eggs and mix without whipping.  
Roll out between 2 sheets of baking paper and laminate it to a thickness of 2-3 millimeters and place in the fridge to rest for at least 2 hours.  
Print discs for the single portions.  
cook in a 3D tarte ring round ø80 h20 mm mold by Silikomart  
oven at 170°C for approximately 15 minutes.

### HAZELNUT FINANCIER

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#### INGREDIENTS

DELINOISETTE  
VIGOR BAKING  
WHITE BREAD FLOUR  
CORNSTARCH  
EGG WHITES  
UNSALTED BUTTER

g 550  
g 4  
g 50  
g 50  
g 370  
g 120

#### PREPARATION

mix all the powders  
add the liquid egg white and finally the melted butter  
bake in a 60cmx40cm pan at 180 degrees for approximately 10 minutes  
cup disks of the diameter of the cylinder insert

## FIGO JELLY

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### INGREDIENTS

FRUIT PURÉE	g 250
LILLY NEUTRO	g 50

### PREPARATION

mix the ingredients while hot and pour about 15 grams per mold from insert to mini cylinder once it starts to gel, place the financier disk on top and continue blast chilling.

## CRUNCHY LAYER

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### INGREDIENTS

PRALIN DELICRISP CLASSIC	g 250
HAZELNUT CRUNCH	g 30

### PREPARATION

heat Pralin Delicrisp slightly and add Hazelnut Crunc, spread between two sheets of baking paper and cool  
cut disks the same diameter as the silicone mono

## HAZELNUT MOUSSE

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### INGREDIENTS

LIQUID CREAM	g 500
WATER	g 100
LILLY NEUTRO	g 100
JOYPASTE PESTO DI NOCCIOLA ITALIA	g 150

### PREPARATION

semi-whip the cream with water, neutral lilly and then delicately incorporate the joypaste pour into the SILIKOMART silicone moulds, insert the insert, a little more mousse, close with the crunchy part and chill

## MILK CHOCOLATE GLAZE

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### INGREDIENTS

WATER	g 135
RENO X LATTE	g 300
BLITZ	g 225

### PREPARATION

heat water and blitz to the boil, add the chocolate and mix  
leave to crystallize in the refrigerator for a few hours  
frost at 35 degrees from product at -20 degrees

## FINAL COMPOSITION

glaze, cool

place on the tartlet and decorate with Dobla decoration



**RECIPE CREATED FOR YOU BY DAVIDE LISTA**

PASTRY CHEF