



CHARLOTTE WITH COCONUT AND HAZELNUT SPREAD

A DELICIOUS IDEA TO FILL YOUR SHORTCRUST TARTLETS

DIFFICULTY LEVEL



COCONUT MIXTURE

INGREDIENTS

| | |
|--------------------------------------------|-----------|
| GRANOCOCCO | g 1000 |
| WATER - IT CAN BE REPLACED WITH EGG WHITES | g 350-400 |

PREPARATION

Mix the ingredients in a planetary mixer for 5 minutes at medium speed.

HAZELNUT FILLING

INGREDIENTS

| | |
|------------|----------|
| NOCCIOLATA | To Taste |
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FINAL COMPOSITION

Fill the tartlets with a thin layer of NOCCIOLATA, then cover with the coconut mixture.

Close the tartlets with a perforated disc of shortcrust and bake for 20 minutes at about 210°C.

Wait for them to cool down completely before unmoulding. Serve overturned.