



HAZELNUT KISSES

STEP 1

INGREDIENTS

| | |
|-------------------------|---------|
| DELINOISETTE | g 1.000 |
| UNSALTED BUTTER 82% FAT | g 400 |
| EGGS | g 100 |
| ALL-PURPOSE FLOUR | g 600 |

PREPARATION

Mix all the ingredients in a planetary mixer equipped with a paddle and let rest for 2 hours in refrigerator. Roll the dough with the hands into 5-6 g small balls, place on greaseproof paper then bake at 180-190°C for a few minutes. Stick the "Kisses" together with PASTA BITTER, MARIXCREM or RENO DARK.

STEP 2

INGREDIENTS

| | |
|----------------------------|----------|
| NOCCIOLATA PREMIUM | To Taste |
| PASTA BITTER | To Taste |
| MARIXCREAM | To Taste |
| RENO CONCERTO FONDENTE 58% | To Taste |