

INGREDIENTS

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PANNA COTTA MARQUISE

CHOCOLATE AND HAZELNUT BISCUIT RECIPE:

BISCUIMIX CHOC	g 500	Whip all the ingredien dough on a baking tra time at 220-230 ° C w plastic to prevent dryin
WATER	g 300	
EGGS	g 300	

PREPARATION

Whip all the ingredients for 8-10 minutes at high speed in a planetary mixer. Spread evenly the dough on a baking tray with baking paper, to a thickness of half a centimeter and cook for a short time at 220-230 °C with the valve closed. After baking, let cool for a few minutes then cover with plastic to prevent drying and place it in the refrigerator until the time of use.

CHOCOLATE AND HAZELNUT BISCUIT RECIPE:

CHOPPED HAZELNUTS

LIQUID CREAM 35% FAT	g 1.000
LILLY NEUTRO	g 200
WATER	g 170
JOYPASTE PANNA COTTA	a 60

PREPARATION

q 150

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MIRROR EXTRA DARK CHOCOLATE

To Taste

