



## RING - HAZELNUT, MASCARPONE CHEESE AND COFFEE

### HAZELNUT, MASCARPONE CHEESE AND COFFEE SINGLE-SERVE DESSERT

DIFFICULTY LEVEL



#### HAZELNUT SHORTCRUST PASTRY

##### INGREDIENTS

ALICE'S CAKE  
SUNFLOWER OIL  
WATER  
JOYPASTE NOCCIOLA PREMIUM

g 500  
g 200  
g 200  
g 105

##### PREPARATION

Mix all the ingredients in a planetary mixer for 15 minutes.  
Spread the mixture over a baking tray with parchment paper, it should be 0,5cm high  
Bake at 170°C for about 15 minutes.  
Cut some oval discs (same dimension of the DOBLA ring)

#### COFFEE CREAM

##### INGREDIENTS

FRESH FULL-FAT MILK (3,5% FAT)  
TOP CREAM  
JOYCAFFE' GRANGUSTO

g 500  
g 160  
g 15

##### PREPARATION

Mix all the ingredients in a planetary mixer for 3-4 minutes.

#### MASCARPONE CHEESE MOUSSE

##### INGREDIENTS

LIQUID CREAM 35% FAT  
MASCARPONE CHEESE  
LILLY NEUTRO  
LIQUID CREAM 35% FAT

g 100  
g 250  
g 20  
g 200

##### PREPARATION

Warm up the cream (1), then add LILLY NEUTRO and mix.  
Add mascarpone cheese and whisk.  
Add the whipped cream (2).

## COFFEE GEL

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### INGREDIENTS

MIRROR NEUTRAL

g 100

JOYCAFFE' GRANGUSTO

g 10

### PREPARATION

Mix the two ingredients (be aware not to incorporate air)

### FINAL COMPOSITION

Place a disc of hazelnut shortcrust pastry on the bottom of the DOBLA RINGS OVAL DARK.

Half-fill it with coffee cream.

Fill the second half of the ring with mascarpone cheese mousse.

Place the single portion in the blast chiller.

Using a pastry bag, make some waves on the surface of the dessert, then put again in the blast chiller.

Use spray colouring for velvety decorations and decorate with drops of coffee gel, a coffee bean and DOBLA SPIRAL DARK.



**RECIPE CREATED FOR YOU BY ORIOL PORTABELLA**

PASTRY CHEF