



NOCCIOMELLA

CARAMEL MOUSSE

INGREDIENTS

TOFFEE D'OR CARAMEL	g 400
LIQUID CREAM 35% FAT	g 200
LILLY NEUTRO	g 250
LIQUID CREAM 35% FAT	g 1000
WATER	g 100

PREPARATION

Warm TOFFEE D'OR CARAMEL at 30°C and add to the cream(1) at room temperature.

Semi-whip the cream(2) with water and LILLY NEUTRO to reach a soft whipped consistency.

Then combine together the two mixes with a spatula.

Fill the semi-ball silicone mould, and then place in blast chiller, until freezing.

CHOCOLATE SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT	g 350
SUGAR	g 120
EGGS	g 200
CACAO IN POLVERE	g 80

PREPARATION

Mix all the ingredients in a planetary mixer with leaf, until you get a well-blended dough.

Put in the refrigerator for at least one hour.

Line the tart moulds with shortcrust pastry and bake in the oven at 180°C for about 12 minutes.

CHOCOLATE BISCUIT

INGREDIENTS

SFRULLA CHOC	g 1000
EGGS	g 1200

PREPARATION

Whisk the ingredients at maximum speed in a stand mixer for 7-8 minutes.

In a 60x40 cm baking tray with baking paper, roll out about 450 g of whisked dough.

Bake at 210-230 °C with a plate oven or at 190-210 °C in a ventilated oven for 5-7 minutes.

Let it cool down for a few minutes, then cover with plastic sheets to prevent drying and place in the refrigerator until use.

CARAMEL GLAZE

INGREDIENTS

MIRROR CARAMEL	To Taste
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PREPARATION

Heat MIRROR CARAMEL at 55°C.

FILLING

INGREDIENTS

NOCCIOLATA PREMIUM	To Taste
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AMBASSADOR'S TIPS

In the cocoa shortcrust pastry you can replace butter with margarine.