



## BLUEBERRY AND HAZELNUT BAR

### COCOA SHORTCRUST

#### INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT	g 350
CASTER SUGAR	g 120
EGGS	g 200
CACAO 22-24	g 80

#### PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment.

Roll out the pastry between 2 sheets of baking paper and laminate it to a thickness of 4 mm and put in the refrigerator to rest. Line the micro-perforated molds.

### SOFT HAZELNUT BISCUIT

#### INGREDIENTS

HEIDICAKE	g 250
UNSALTED BUTTER 82% FAT	g 75
EGGS	g 75

#### PREPARATION

Mix all the ingredients with the mixer at low speed for approximately 8-10 minutes and spread a layer of approximately ½ cm inside the cocoa shortcrust tartlet.

### DECORATION

#### PREPARATION

Complete the dessert with Caramelized Hazelnuts, Hazelnut Dobra and Spear Dobra sprinkles.

#### FINAL COMPOSITION

Cook the tartlet in the oven at 170°C for approximately 12-15 minutes.

Leave to cool well.

Spread a generous layer of Fruit in Blueberry Cream, until you reach two mm from the complete filling of the tartlet.

Complete the dessert with Caramelized Hazelnuts, Hazelnut Dobla and Spear Dobla sprinkles.

#### RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER