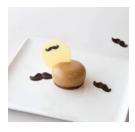
MUSTACHE MONO



SHORTCRUST PASTRY WITH HAZELNUTS

INGREDIENTS		PREPARATION
TOP FROLLA	g 1400	Mix TOP FROLLA, DELINOISETTE and butter in a mixer with the leaf (sandblasting).
UNSALTED BUTTER 82% FAT	g 375	Add eggs and mix without whipping.
EGGS	g 225	Spread between 2 sheets of baking paper and roll it to a thickness of 2-3 millimeters and put in
DELINOISETTE	g 300	the refrigerator to rest for at least 2 hours.
		Print discs for single portions.
		Bake at 170°C for about 15 min.

HAZELNUT FINANCIER

INGREDIENTS		PREPARATION
DELINOISETTE	g 550	Mix all the powdered ingredients with a whisk.
VIGOR BAKING	g 4	Add egg whites and then the melted butter, continue mixing until you get a homogeneous dough.
ALL-PURPOSE FLOUR	g 50	Spread inside a perforated plate 60cm x 40cm lined with parchment paper, bake at 180 °C for 12
CORNSTARCH	g 50	min.
EGG WHITES	g 370	
UNSALTED BUTTER 82% FAT	g 120	



NOCCIOLATO BIANCO AND COFFEE NAMELAKA

INGREDIENTS		PREPARATION
FULL-FAT MILK (3,5% FAT)	g 250	-Heat milk with glucose to about 60 °C, add the LILLY NEUTRO, the JOYPASTE CAFFE' and
GLUCOSIO	g 10	mix with immersion mixer.
SINFONIA CIOCCOLATO NOCCIOLATO BIANCO	g 340	-Add the chocolate while continuing to mix.
LIQUID CREAM	g 200	-Add the cold cream gently while continuing to mix.
LILLY NEUTRO	g 40	-Cover with contact film and refrigerate for at least 4 hours.
JOYPASTE CAFFE'	g 18 - 20	-Assemble in a planetary mixer at medium speed with a whisk until the necessary consistency is
		obtained (about 1 minute).

GELLED WITH COFFEE

INGREDIENTS		PREPARATION
COFFEE	g 250	Dissolve sugar in a hot espresso, then add LILLY NEUTRO and mix.
SUGAR	g 50	Alternatively, it is possible to use soluble coffee in the quantity of:
LILLY NEUTRO	g 50	20g of soluble coffee for 1000g of hot water
		Deposit inside the moulds paying attention not to have foam inside of them, fill up to 3/4 of the
		mould.
		Break down slightly and before complete freezing, place on the surface a disk of financier, then
		proceed to the abatement at -40°C.
		(do not insert the financier pad immediately after pouring the gelled, otherwise the financier will
		immediately absorb the coffee by decreasing the volume in height of the total insert).



NOCCIOLATO BIANCO GLAZE

INGREDIENTS		PREPARATION
WATER	g 100	- Add water and MIRROR NEUTRO and bring to a gentle boil.
SINFONIA CIOCCOLATO NOCCIOLATO BIANCO	g 270	- Add the chocolate and mix with an immersion mixer.
MIRROR NEUTRAL	g 300	- Leave to crystallize in the refrigerator for at least 4 hours.
		- For use, heat the mixture to 35-40 °C and glaze the single portions at -18/-20 °C.

FINAL COMPOSITION

Semi whipped the NAMELAKA, arrange half of it in the single portion mold.

Insert the gelled coffee together with the financier hazelnut, cover with other namelaka and break down the temperature.

Heat the glaze to 35 °C and glaze the single portions at - 20 °C, then place them on a hazelnut shortcrust pastry disk.

In this mono is recommended the use of: Dobla Moustache Cod. 72119

RECIPE CREATED FOR YOU BY **DAVIDE LISTA**

PASTRY CHEF

