



CHARLOTTE WITH COCONUT AND HAZELNUT SPREAD

A DELICIOUS IDEA TO FILL YOUR SHORTCRUST TARTLETS

DIFFICULTY LEVEL



COCONUT MIXTURE

INGREDIENTS

GRANCOCCO	g 1000
WATER - IT CAN BE REPLACED WITH EGG WHITES	g 350-400

PREPARATION

Mix the ingredients in a planetary mixer for 5 minutes at medium speed.

HAZELNUT FILLING

INGREDIENTS

NOCCIOLATA	To Taste
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FINAL COMPOSITION

Fill the tartlets with a thin layer of NOCCIOLATA, then cover with the coconut mixture.

Close the tartlets with a perforated disc of shortcrust and bake for 20 minutes at about 210°C.

Wait for them to cool down completely before unmoulding. Serve overturned.