



## SMALL CHOCOLATE-PIE WITH FILLING

### HAZELNUT FLOUR

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#### INGREDIENTS

ALICE'S CHOCO CAKE	Kg 2
UNSALTED BUTTER 82% FAT	g 750
WATER	g 750
FARINA DI NOCCIOLE	g 200

#### PREPARATION

Beat all ingredients in a planetary mixer with paddle or heavywires whip at medium speed for 5 minutes. Place 1 cm of mixture in the proper moulds, using a pastry bag fill the centre with APRICOT JAM or with CUKICREAM COCOA. Cover with an additional layer of mixture and bake at 180-190°C for 25-30 minutes. After complete cooling take out from moulds and dust with BIANCANEVE PLUS or cover with CHOCOSMART CHOCOLATE.

### STEP 2

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#### INGREDIENTS

CONFETTURA ALBICOCCA	To Taste
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### STEP 3

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#### INGREDIENTS

CUKICREAM CACAO	To Taste
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**STEP 4**

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**INGREDIENTS**

CHOCOSMART CIOCCOLATO	To Taste
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**STEP 5**

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**INGREDIENTS**

BIANCANEVE PLUS	To Taste
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