



## WHITE CHOCOLATE HAZELNUT BITES - MOTHER'S DAY

### CORIANDER CRUMBLE

#### INGREDIENTS

|                         |       |
|-------------------------|-------|
| TOP FROLLA              | g 250 |
| UNSALTED BUTTER 82% FAT | g 100 |
| EGGS                    | g 25  |
| FARINA DI NOCCIOLE      | g 50  |
| CORIANDER               | g 2   |

#### PREPARATION

Mix ingredients until just combined In a planetary mixer fitted with the paddle attachment.

Chill dough then grate with large grater to create small crumbles.

Bake at 165°C for 8-10 minutes until golden brown.

Allow to cool.

### WHITE CHOCOLATE HAZELNUT CRUNCH

#### INGREDIENTS

|                   |       |
|-------------------|-------|
| NOBEL BIANCO      | g 350 |
| NOCCIOLATA BIANCA | g 200 |
| CORIANDER CRUMBLE | g 200 |

#### PREPARATION

Melt NOBEL BIANCO in the microwave stirring every 45 seconds until it is fully melted.

Fold in NOCCIOLATA BIANCA and the coriander crumble.

Pour mixture onto a parchment lined tray and spread 12-14mm thick.

Let cool then cut using a 26mm round cutter.

#### FINAL COMPOSITION

Pipe a layer of NOCCIOLATA into the bottom of a DOBLA PETIT FOUR CUP ROUND DARK filling it 1/3 of the way.

Gently press in a round of white chocolate hazelnut crunch into the NOCCIOLATA.

Finish with a piece of a DOBLA SPEAR DARK and a DOBLA 2D ROSE WHITE.

