



CHOCOLATE HAZELNUT MILLEFEUILLE

HAZELNUT MONOPORTION

DIFFICULTY LEVEL



BROWNIE DOUGH

INGREDIENTS

IRCA BROWNIES CHOC

WATER

UNSALTED BUTTER 82% FAT - SOFTNED

g 1.000

g 250

g 250

PREPARATION

Mix all the ingredients in a planetary mixer with paddle attachment for 2-3 minutes.

Place the dough in a 60x40 mould previously covered with parchment paper.

Bake at 180-190°C in an oven or at 170-180°C in a convection oven for about 20 minutes.

HAZELNUT MOUSSE

INGREDIENTS

LILLY NOCCIOLA

WATER

LIQUID CREAM 35% FAT

CASTER SUGAR

g 400

g 500

g 2.000

g 50

PREPARATION

Whip the cream, water, and LILLY HAZELNUT in a planetary mixer with whisk attachment until you obtain a soft consistency suitable to be dressed in a piping bag.

HAZELNUT BRIZZLE

INGREDIENTS

FLOMIX	g 1.000
GRANELLA DI NOCCIOLA	g 1.000

PREPARATION

Mix the dry ingredients and spread the mixture on trays covered with parchment paper.

Bake at 170-180°C in the oven for about 7-10 minutes.

Meanwhile the dough is still warm, cut it into 9x4cm rectangles and let it cool down.

CHOCOLATE RECTANGLES

INGREDIENTS

RENO CONCERTO FONDENTE 58% - TEMPERED	To Taste
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PREPARATION

Temper the chocolate.

Pour down the chocolate on the acetate sheets with screen printing, spread evenly with a spatula and then let it crystallize.

Cut into 9x4cm rectangles.

FINAL COMPOSITION

Cut the bottom of the brownies into 9x4cm rectangles.

With a piping bag fitted with a plain nozzle dress some hazelnut mousse whirls all over the surface of the rectangles. Place the first chocolate rectangle with the decoration facing upwards.

Create another layer of mousse whirls and place on a crunchy rectangle.

Decorate the surface of the pastry as you like.