



HAZELNUT PRALINE TARTE TROPEZIENNE (DOLCE FORNO MAESTRO)

Leavened filled dessert

DIFFICULTY LEVEL   

BRIOCHE DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

UNSALTED BUTTER 82% FAT

MILK 3.5% FAT

EGGS

SALT

YEAST

g 1250

g 400

g 100

g 550

g 23

g 25

PREPARATION

Put in a planetary mixer DOLCE FORNO MAESTRO, milk, brewer's yeast and 400gr of eggs and knead until well-combined

Add the remaining quantity of eggs (150gr) and salt to obtain a fine glutinic net

Lastly, add the soft butter in 2 times.

The dough should be soft and smooth.

Let the dough rest at room temperature, well-covered, for 30 minutes.

Flatten the dough and place it in a blast chiller until completely cool.

Spread the dough out with a rolling machine to a thickness of 1 cm. Using a mold cut the dough into circles 22 cm wide

Leave to rise in cake rings or cake pan until the dough doubles in size.

NOCCIOLATO BIANCO WHIPPED GANACHE

INGREDIENTS

LIQUID CREAM 35% FAT

SINFONIA NOCCIOLATO BIANCO

LIQUID CREAM 35% FAT

g 80

g 130

g 200

PREPARATION

Bring the liquid cream (1) to a boil.

Pour the liquid cream on SINFONIA NOCCIOLATO BIANCO and emulsify.

Pour in gently the cold liquid cream (2) and emulsify.

Cover with a plastic wrap and place it in a refrigerator for at least 4 hours.

Before using it, whip with a planetary mixer with the whisk.

PRALINE FILLING

INGREDIENTS

PRALINE NOISETTE

To Taste

CRUNCHY LAYER

INGREDIENTS

GRANELLA DI CROCCANTE

To Taste

DECORATION

INGREDIENTS

BIANCANEVE

To Taste

FINAL COMPOSITION

Brush the surface of the tropezienne with beaten egg and sprinkle with pearl sugar

Bake in a cake pan at 160-165°C for 15-20 minutes.

Let it cool and then split it sideways in 2 equal layers.

Spread over a thin layer of PRALINE NOISETTE, then, using a pastry bag, spread the NOCCIOLATO BIANCO whipped ganache.

Pipe another layer of PRALINE NOISETTE over the whipped ganache, then sprinkle with the crunchy grain

Place the top part of the tropezienne over the PRALINE NOISETTE and whipped ganache layer, then sprinkle BIANCANEVE over it and place it in the fridge.



RECIPE CREATED FOR YOU BY **MATTEO REGHENZANI**

PASTRY CHEF