



## MUSTACHE MONO

### SHORTCRUST PASTRY WITH HAZELNUTS

#### INGREDIENTS

TOP FROLLA	g 1400
UNSALTED BUTTER 82% FAT	g 375
EGGS	g 225
DELINOISETTE	g 300

#### PREPARATION

Mix TOP FROLLA, DELINOISETTE and butter in a mixer with the leaf (sandblasting).

Add eggs and mix without whipping.

Spread between 2 sheets of baking paper and roll it to a thickness of 2-3 millimeters and put in the refrigerator to rest for at least 2 hours.

Print discs for single portions.

Bake at 170°C for about 15 min.

### HAZELNUT FINANCIER

#### INGREDIENTS

DELINOISETTE	g 550
VIGOR BAKING	g 4
ALL-PURPOSE FLOUR	g 50
CORNSTARCH	g 50
EGG WHITES	g 370
UNSALTED BUTTER 82% FAT	g 120

#### PREPARATION

Mix all the powdered ingredients with a whisk.

Add egg whites and then the melted butter, continue mixing until you get a homogeneous dough.

Spread inside a perforated plate 60cm x 40cm lined with parchment paper, bake at 180 °C for 12 min.

## NOCCIOLATO BIANCO AND COFFEE NAMELAKA

### INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 250
GLUCOSIO	g 10
SINFONIA NOCCIOLATO BIANCO	g 340
LIQUID CREAM	g 200
LILLY NEUTRO	g 40
JOYPASTE CAFFE'	g 18 - 20

### PREPARATION

-Heat milk with glucose to about 60 °C, add the LILLY NEUTRO, the JOYPASTE CAFFE' and mix with immersion mixer.

-Add the chocolate while continuing to mix.

-Add the cold cream gently while continuing to mix.

-Cover with contact film and refrigerate for at least 4 hours.

-Assemble in a planetary mixer at medium speed with a whisk until the necessary consistency is obtained (about 1 minute).

## GELLED WITH COFFEE

### INGREDIENTS

COFFEE	g 250
SUGAR	g 50
LILLY NEUTRO	g 50

### PREPARATION

Dissolve sugar in a hot espresso, then add LILLY NEUTRO and mix.

**Alternatively, it is possible to use soluble coffee in the quantity of:  
20g of soluble coffee for 1000g of hot water**

Deposit inside the moulds paying attention not to have foam inside of them, fill up to 3/4 of the mould.

Break down slightly and before complete freezing, place on the surface a disk of financier, then proceed to the abatement at -40°C.

(do not insert the financier pad immediately after pouring the gelled, otherwise the financier will immediately absorb the coffee by decreasing the volume in height of the total insert).

## NOCCIOLATO BIANCO GLAZE

### INGREDIENTS

WATER  
SINFONIA NOCCIOLATO BIANCO  
MIRROR NEUTRAL

g 100  
g 270  
g 300

### PREPARATION

- Add water and MIRROR NEUTRO and bring to a gentle boil.
- Add the chocolate and mix with an immersion mixer.
- Leave to crystallize in the refrigerator for at least 4 hours.
- For use, heat the mixture to 35-40 °C and glaze the single portions at -18/-20 °C.

### FINAL COMPOSITION

Semi whipped the NAMELAKA , arrange half of it in the single portion mold.

Insert the gelled coffee together with the financier hazelnut, cover with other namelaka and break down the temperature.

Heat the glaze to 35 °C and glaze the single portions at - 20 °C, then place them on a hazelnut shortcrust pastry disk.

In this mono is recommended the use of: Dobra Moustache Cod. 72119



RECIPE CREATED FOR YOU BY **DAVIDE LISTA**

PASTRY CHEF