



# CHARLOTTE WITH COCONUT AND HAZELNUT SPREAD

A DELICIOUS IDEA TO FILL YOUR SHORTCRUST TARTLETS

**DIFFICULTY LEVEL**



## COCONUT MIXTURE

### INGREDIENTS

GRANOCOCCO	g 1000
WATER - IT CAN BE REPLACED WITH EGG WHITES	g 350-400

### PREPARATION

Mix the ingredients in a planetary mixer for 5 minutes at medium speed.

## HAZELNUT FILLING

### INGREDIENTS

NOCCIOLATA	To Taste
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### FINAL COMPOSITION

Fill the tartlets with a thin layer of NOCCIOLATA, then cover with the coconut mixture.

Close the tartlets with a perforated disc of shortcrust and bake for 20 minutes at about 210°C.

Wait for them to cool down completely before unmoulding. Serve overturned.