



Gran Dolce

Step 1

PREPARATION

TOP CAKE g 1.000 Whole eggs g 600 Butter or cream margarine (melted) g 500
PEPITA g 200 HAZELNUT PASTE g 200 Puff pastry METHOD: use 2-3 millimetre
thick puff pastry to line the bottom and sides of a 22 cm diameter pie tin. Prick the
base and spread an even layer of 200 grammes of HAZELNUT PASTE. Beat the TOP
CAKE, eggs and butter or margarine in a mixer equipped with whisk attachment at
medium speed for 6 minutes; incorporate 200g of PEPITA and complete the product
by depositing uniformly 250-300g of the mixture. Decorate the top with puff pastry
and bake at 190°C.

Step 2

INGREDIENTS

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|------------|-------|
| NOCCIOLATA | g 200 |
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Step 3

INGREDIENTS

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|-------------------------|--------|
| TOP CAKE | g 1000 |
| EGGS | g 600 |
| UNSALTED BUTTER 82% FAT | g 500 |
| PEPITA FONDENTE 1800 | g 200 |