



Coconut and Nocciolata tart

Short pastry recipe:

INGREDIENTS

TOP FROLLA	g 1.000
UNSALTED BUTTER 82% FAT	g 350
CASTER SUGAR	g 120
EGGS	g 150

PREPARATION

SHORT PASTRY RECIPE TOP FROLLA g 1.000 Butter or short pastry margarine g 400 Whole eggs g 100 Beat all the ingredients together in a mixer equipped with paddle attachment until they are completely amalgamated. Place in a refrigerator for at least an hour, then roll out the mixture to the thickness desired. Line the moulds with short pastry and spread a thin layer of HAZELNUT PASTE. Use GRANCOCCO to prepare separately a coconut base pastry (following the PETIT FOURS recipe), leave to rest for about 10-15 minutes, then use a pastry bag equipped with smooth nozzle to spread a thin layer on top of the HAZELNUT PASTE. Bake at 210-220°C for about 15-20 minutes.

Short pastry recipe:

INGREDIENTS

NOCCIOLATA PREMIUM	To Taste
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Step 3

INGREDIENTS

GRANCOCCO	g 1000
EGG WHITES OR WATER	g 400