



Hazelnut kisses

Step 1

INGREDIENTS

DELINOISETTE	g 1.000
UNSALTED BUTTER 82% FAT	g 400
EGGS	g 100
ALL-PURPOSE FLOUR	g 600

PREPARATION

Mix all the ingredients in a planetary mixer equipped with a paddle and let rest for 2 hours in refrigerator. Roll the dough with the hands into 5-6 g small balls, place on greaseproof paper then bake at 180-190°C for a few minutes. Stick the "Kisses" together with PASTA BITTER, MARIXCREM or RENO DARK.

Step 2

INGREDIENTS

NOCCIOLATA PREMIUM	To Taste
PASTA BITTER	To Taste
MARIXCREAM	To Taste
RENO CONCERTO FONDENTE 58%	To Taste