



## Panna Cotta Marquise

### Chocolate and hazelnut biscuit recipe:

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#### INGREDIENTS

BISCUIMIX CHOC	g 500
WATER	g 300
EGGS	g 300
CHOPPED HAZELNUTS	g 150

#### PREPARATION

Whip all the ingredients for 8-10 minutes at high speed in a planetary mixer. Spread evenly the dough on a baking tray with baking paper, to a thickness of half a centimeter and cook for a short time at 220-230 ° C with the valve closed. After baking, let cool for a few minutes then cover with plastic to prevent drying and place it in the refrigerator until the time of use.

### Chocolate and hazelnut biscuit recipe:

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#### INGREDIENTS

LIQUID CREAM 35% FAT	g 1.000
LILLY NEUTRO	g 200
WATER	g 170
JOYPASTE PANNA COTTA	g 60

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Step 4

INGREDIENTS

MIRROR EXTRA DARK CHOCOLATE	To Taste
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