



HAZELNUT TARTLET

BAKED SWEET

DIFFICULTY LEVEL



SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA
UNSALTED BUTTER 82% FAT - SOFTENED
SUGAR
EGGS

g 1.000
g 400
g 100
g 100

PREPARATION

Knead all the ingredients in a planetary mixer with the paddle attachment, until the dough is well-combined.
Cover the dough and refrigerate for 1 hour at least.

FILLING

INGREDIENTS

FARCINUT To Taste

FINISHING

INGREDIENTS

NOCCIOLE INTERE TOSTATE To Taste

FINAL COMPOSITION

Roll the dough out to a 4mm layer and use it to line the moulds for tartlets.

Prick the base and pipe a layer of FARCINUT.

Decorate the top with NOCCIOLE INTERE cut in half.

Bake at 190-200°C until the short pastry has a golden finish.