



WINTER TART

SOFT HAZELNUT DACQUOISE

INGREDIENTS

WATER
TOP MERINGUE
DELINOISETTE
ALL-PURPOSE FLOUR
JOYPASTE NOCCIOLA
WARM WATER

PREPARATION

g 200 Whip Top Meringue with warm water (1).
g 300 Mix Delinoisette with flour, and moisturize Joypaste Nocciola Italia with hot water (2)
g 280 mixing with a blender immersion.
g 100 When Top Meringue is well assembled, add alternating the powders with the
g 250 hydrated Joypaste, mixing with a marisa.
g 175 Place on a baking sheet 60cm x 40cm with parchment paper, and bake at 180 °C for
10 minutes, of which the last 3 with open valve.

Panna cotta with spicy wine

INGREDIENTS

CABERNET RED WINE
PANNA COTTA MIX
JOYPASTE CANNELLA
LIQUID CREAM

PREPARATION

g 250 Bring the wine to a boil until reduced to 200g
g 60 Combine the Joypaste, Panna Cotta Mix and mix.
g 10 Add the liquid cream and mix.
g 250 Pour into the mold for cylinder insert with a diameter 6cm and height 0.5cm.
Put in the blast chiller

WHITE CHOCOLATE AND HAZELNUT NAMELAKA

INGREDIENTS

FULL-FAT MILK (3,5% FAT)

GLUCOSIO

LILLY NEUTRO

SINFONIA NOCCIOLATO BIANCO

LIQUID CREAM

g 225

g 10

g 40

g 340

g 225

PREPARATION

Heat the milk with glucose to about 60 °C, add the LILLY NEUTRO and mix with immersion mixer.

Add the chocolate while continuing to mix.

Add the cold cream gently while continuing to mix.

Cover with contact film and refrigerate for at least 4 hours.

Assemble in planetary at medium speed with whisk until you get the necessary consistency (about 1 minute).

FINAL COMPOSITION

Place the Dacquoise disc on the bottom of the Dobla tart, then the Vin Brulè frozen panna cotta disc and then using a sac-a-poche with a smooth spout 8mm in diameter. Fill, shave and decorate the top with namelaka.

Dust with Snow White and decorate with Dobla decorations

11215 Tartelette cup 7cm

77856 Icing cookie Winter hat

77855 Icing cookie Snowman