



WHITE CHOCOLATE HAZELNUT BITES - MOTHER'S DAY

CORIANDER CRUMBLE

INGREDIENTS

TOP FROLLA
UNSALTED BUTTER 82% FAT
EGGS
FARINA DI NOCCIOLE
CORIANDER

g 250
g 100
g 25
g 50
g 2

PREPARATION

Mix ingredients until just combined In a planetary mixer fitted with the paddle attachment.
Chill dough then grate with large grater to create small crumbles.
Bake at 165°C for 8-10 minutes until golden brown.
Allow to cool.

WHITE CHOCOLATE HAZELNUT CRUNCH

INGREDIENTS

NOBEL BIANCO
NOCCIOLATA BIANCA
CORIANDER CRUMBLE

g 350
g 200
g 200

PREPARATION

Melt NOBEL BIANCO in the microwave stirring every 45 seconds until it is fully melted.
Fold in NOCCIOLATA BIANCA and the coriander crumble.
Pour mixture onto a parchment lined tray and spread 12-14mm thick.
Let cool then cut using a 26mm round cutter.

FINAL COMPOSITION

Pipe a layer of NOCCIOLATA into the bottom of a DOBLA PETIT FOUR CUP ROUND DARK filling it 1/3 of the way.
Gently press in a round of white chocolate hazelnut crunch into the NOCCIOLATA.
Finish with a piece of a DOBLA SPEAR DARK and a DOBLA 2D ROSE WHITE.