



GLUTEN-FREE HALF MOON

SINGLE-PORTIONS

DIFFICULTY LEVEL



GLUTEN-FREE SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA GLUTEN FREE

UNSALTED BUTTER 82% FAT - SOFTENED

EGGS

g 1.000

g 300

g 150

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.

Roll the shortcrust pastry to the thickness of 2 millimeters.

Print 8 cm diameter discs and cut them in the middle to form two half-moons.

Place them on trays equipped with microperforated silicones.

Bake at 190°C for about 8-10 minutes.

To complete cooling brush the surface of the crescents with cocoa butter previously melted and wait for crystallization.

GIANDUIA GANACHE

INGREDIENTS

SINFONIA CIOCCOLATO GIANDUIA FONDENTE	To Taste 1200
LIQUID CREAM 35% FAT	g 800
UNSALTED BUTTER 82% FAT	g 50

PREPARATION

Bring the cream to a boil, add the chocolate and mix.

Add the butter and mix.

Pour 2/3 of the ganache in silicone molds with a diameter of 7 centimeters about 70 grams of mixture and put in blast chiller (negative) for 15-20 minutes.

Remove them from the moulds and store in the freezer.

Store the remaining ganache in the refrigerator with contact film.

GLAZING

INGREDIENTS

CHOCOSMART CIOCCOLATO	g 300
GRANELLA DI NOCCIOLA	g 60

PREPARATION

Melt at 32-35°C and add the GRANELLA DI NOCCIOLA.

FINAL COMPOSITION

Cut the frozen ganache discs in two, forming two half moons.

With the help of melted chocolate, make them adhere between two half moons of shortbread (on the side brushed with cocoa butter).

Dip the cake base in the glazing.

Whip the remaining ganache in a mixer for about 2 minutes and finish the cake by piping it with the appropriate nozzle as shown in the photo.

AMBASSADOR'S TIPS

You can replace butter with the same amount of margarine in the shortcrust pastry step.