



## NOCCIOMELLA

### CARAMEL MOUSSE

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#### INGREDIENTS

TOFFEE D'OR CARAMEL  
LIQUID CREAM 35% FAT  
LILLY NEUTRO  
LIQUID CREAM 35% FAT  
WATER

g 400  
g 200  
g 250  
g 1000  
g 100

#### PREPARATION

Warm TOFFEE D'OR CARAMEL at 30°C and add to the cream(1) at room temperature.  
Semi-whip the cream(2) with water and LILLY NEUTRO to reach a soft whipped consistency.  
Then combine together the two mixes with a spatula.  
Fill the semi-ball silicone mould, and then place in blast chiller, until freezing.

### CHOCOLATE SHORTCRUST PASTRY

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#### INGREDIENTS

TOP FROLLA  
UNSALTED BUTTER 82% FAT  
SUGAR  
EGGS  
CACAO IN POLVERE

g 1000  
g 350  
g 120  
g 200  
g 80

#### PREPARATION

Mix all the ingredients in a planetary mixer with leaf, until you get a well-blended dough.  
Put in the refrigerator for at least one hour.  
Line the tart moulds with shortcrust pastry and bake in the oven at 180°C for about 12 minutes.

## CHOCOLATE BISCUIT

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### INGREDIENTS

SFRULLA CHOC

g 1000

EGGS

g 1200

### PREPARATION

Whisk the ingredients at maximum speed in a stand mixer for 7-8 minutes.

In a 60x40 cm baking tray with baking paper, roll out about 450 g of whisked dough.

Bake at 210-230 °C with a plate oven or at 190-210 °C in a ventilated oven for 5-7 minutes.

Let it cool down for a few minutes, then cover with plastic sheets to prevent drying and place in the refrigerator until use.

## CARAMEL GLAZE

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### INGREDIENTS

MIRROR CARAMEL

To Taste

### PREPARATION

Heat MIRROR CARAMEL at 55°C.

## FILLING

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### INGREDIENTS

NOCCIOLATA PREMIUM

To Taste

## AMBASSADOR'S TIPS

In the cocoa shortcrust pastry you can replace butter with margarine.