

# **CHOCOLATE HAZELNUT MILLEFEUILLE**

## **HAZELNUT MONOPORTION**

DIFFICULTY LEVEL B B B





### **BROWNIE DOUGH**

INGREDIENTS		PREPARATION
IRCA BROWNIES CHOC	g 1.000	Mix all the ingredients in a planetary mixer with paddle attachment for 2-3 minutes.
WATER	g 250	Place the dough in a 60x40 mould previously covered with parchment paper.
UNSALTED BUTTER 82% FAT - SOFTNED	g 250	Bake at 180-190°C in an oven or at 170-180°C in a convection oven for about 20 minutes.

### HAZELNUT MOUSSE

INGREDIENTS		PREPARATION
LILLY NOCCIOLA	g 400	Whip the cream, water, and LILLY HAZELNUT in a planetary mixer with whisk attachment until
WATER	g 500	you obtain a soft consistency suitable to be dressed in a piping bag.
LIQUID CREAM 35% FAT	g 2.000	
CASTER SUGAR	g 50	

### HAZELNUT BRIZZLE

INGREDIENTS		PREPARATION
FLOMIX	g 1.000	Mix the dry ingredients and spread the mixture on trays covered with parchment paper.
GRANELLA DI NOCCIOLA	g 1.000	Bake at 170-180°C in the oven for about 7-10 minutes.
		Meanwhile the dough is still warm, cut it into 9x4cm rectangles and let it cool down.



#### **CHOCOLATE RECTANGLES**

INGREDIENTS		PREPARATION
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 58% - TEMPERED	To Taste	Temper the chocolate.
		Pour down the chocolate on the acetate sheets with screen printing, spread evenly with a
		spatula and then let it crystallize.
		Cut into 9x4cm rectangles.

### FINAL COMPOSITION

Cut the bottom of the brownies into 9x4cm rectangles.

With a piping bag fitted with a plain nozzle dress some hazelnut mousse whirls all over the surface of the rectangles. Place the first chocolate rectangle with the decoration facing upwards.

Create another layer of mousse whirls and place on a crunchy rectangle.

Decorate the surface of the pastry as you like.

