



GRAN DOLCE

STEP 1

PREPARATION

TOP CAKE g 1.000 Whole eggs g 600 Butter or cream margarine (melted) g 500 PEPITA g 200 HAZELNUT PASTE g 200 Puff pastry METHOD: use 2-3 millimetre thick puff pastry to line the bottom and sides of a 22 cm diameter pie tin. Prick the base and spread an even layer of 200 grammes of HAZELNUT PASTE. Beat the TOP CAKE, eggs and butter or margarine in a mixer equipped with whisk attachment at medium speed for 6 minutes; incorporate 200g of PEPITA and complete the product by depositing uniformly 250-300g of the mixture. Decorate the top with puff pastry and bake at 190°C.

STEP 2

INGREDIENTS

NOCCIOLATA g 200

STEP 3

INGREDIENTS

TOP CAKE g 1000

EGGS g 600

UNSALTED BUTTER 82% FAT g 500

PEPITA FONDENTE 1800 g 200