



DELINOISETTE CAKE

- DACQUOISE WITH HAZELNUTS: DOSES FOR THE REALIZATION OF 6 DISKS OF 15 CM DIAMETER (N° 3 CAKES)

INGREDIENTS

| | |
|----------------------|----------|
| DELINOISETTE | g 400 |
| EGG WHITES | g 250 |
| CASTER SUGAR | g 60 |
| ALL-PURPOSE FLOUR | g 100 |
| GRANELLA DI NOCCIOLA | To Taste |

PREPARATION

Dry mix DELINOISETTE and flour. Beat egg whites with caster sugar. Add "dry" ingredients stirring gently. Shape some disks on a pan with oven resistant paper using a pastry bag with smooth nozzle, let some sliced almonds or HAZELNUT GRANULES adhere and dust with BIANCANEVE. Bake at 180°C for 20 minutes approx.

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INGREDIENTS

| | |
|-------------------------|-------|
| PRALINE AMANDE NOISETTE | g 200 |
| LIQUID CREAM 35% FAT | g 160 |

PREPARATION

Dry mix DELINOISETTE and flour. Beat egg whites with caster sugar. Add "dry" ingredients stirring gently. Shape some disks on a pan with oven resistant paper using a pastry bag with smooth nozzle, let some sliced almonds or HAZELNUT GRANULES adhere and dust with BIANCANEVE. Bake at 180°C for 20 minutes approx.

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INGREDIENTS

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|-------------------------|-------|
| PRALINE AMANDE NOISETTE | g 200 |
| LIQUID CREAM 35% FAT | g 200 |
| LIQUID CREAM 35% FAT | g 350 |
| LILLY NEUTRO | g 50 |
| WATER | g 50 |

PREPARATION

Dry mix DELINOISETTE and flour. Beat egg whites with caster sugar. Add "dry" ingredients stirring gently. Shape some disks on a pan with oven resistant paper using a pastry bag with smooth nozzle, let some sliced almonds or HAZELNUT GRANULES adhere and dust with BIANCANEVE. Bake at 180°C for 20 minutes approx.

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INGREDIENTS

| | |
|----------------------|---------|
| LILLY NOCCIOLA | g 200 |
| WATER | g 250 |
| LIQUID CREAM 35% FAT | g 1.000 |

PREPARATION

Dry mix DELINOISETTE and flour. Beat egg whites with caster sugar. Add "dry" ingredients stirring gently. Shape some disks on a pan with oven resistant paper using a pastry bag with smooth nozzle, let some sliced almonds or HAZELNUT GRANULES adhere and dust with BIANCANEVE. Bake at 180°C for 20 minutes approx.

STEP 5

INGREDIENTS

| | |
|-----------------|----------|
| BIANCANEVE PLUS | To Taste |
|-----------------|----------|