



# HAZELNUT TARTLET

BAKED SWEET

DIFFICULTY LEVEL



## SHORTCRUST PASTRY

### INGREDIENTS

TOP FROLLA	g 1.000
UNSALTED BUTTER 82% FAT - SOFTENED	g 400
SUGAR	g 100
EGGS	g 100

### 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.

## FILLING

### INGREDIENTS

FARCINUT	To Taste
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## FINISHING

### INGREDIENTS

NOCCIOLE INTERE TOSTATE	To Taste
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#### FINAL COMPOSITION

Roll the dough out to a 4mm layer and use it to line the moulds for tartlets.

Prick the base and pipe a layer of FARCINUT.

Decorate the top with NOCCIOLE INTERE cut in half.

Bake at 190-200°C until the short pastry has a golden finish.