

# **TOFFEE APPLE PIE**

# WINTERWONDERLAND 2021 SPECIAL RECIPE

# HAZELNUT ROLLÉ

INGREDIENTS		PREPARATION
EGGS g	240	Beat the eggs with IRCA GENOISE in a planetary mixer fitted with whisk for at least 10-12
IRCA GENOISE g	200	minutes at medium-high speed. Combine with DELINOISETTE and keep whipping gently, then
DELINOISETTE g	30	add little by little melted butter while whipping at low speed.
UNSALTED BUTTER 82% FAT - MELTED	570	Place on a tray covered with parchment paper and roll out a layer of about 4mm. Bake at 200-
		210°C for about 7-8 minutes.

# HAZELNUT CREAM

INGREDIENTS		PREPARATION
FRUTTIDOR MELA	g 200	Combine TOP CREAM and milk until obtaining a soft cream.
DELINOISETTE	g 140	Blend FRUTTIDOR and put it together with the cream and DELINOISETTE previously combined
TOP CREAM	g 80	with cinnamon powder.
MILK 3.5% FAT	200	Pour it in a pastry bag and keep it ready in the fridge.
CINNAMON POWDER	g 2	



#### HAZELNUT STREUSEL

INGREDIENTS		PREPARATION
DELINOISETTE	g 260	Stir the dry ingredients together.
ALL-PURPOSE FLOUR	g 130	Cut butter into cubes and start blending in a stand mixer fitted with paddle.
CACAO IN POLVERE	g 20	Add gradually the dry ingredients until obtaining a dough with a crumbled structure.
UNSALTED BUTTER 82% FAT	g 130	Roll out the dough on a tray covered with silicone mat and bake in the oven at 155°C for about
		15 minutes.

#### APPLE AND VANILLA MOUSSE

INGREDIENTS	PREPARATION	
LIQUID CREAM 35% FAT - (1)	g 250 Bring the cream (1)	to a boil, pour over the chocolate and emulsify.
SINFONIA CIOCCOLATO BIANCO 33%	g 250 Add both the JOYP	PASTE and continue emulsifying.
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 5 Let it cool to 29-30°	°C.
JOYPASTE MELA VERDE	g 25 Whip the cream (2)	and combine it with the ganache.
LIQUID CREAM 35% FAT - (2)	g 300 Store in the fridge.	

# TOFFEE APPLE COMPOTE

INGREDIENTS		PREPARATION
FRUTTIDOR MELA	g 500	Slightly warm up TOFFEE D'OR.
TOFFEE D'OR CARAMEL	g 100	Combine cinnamon, salt and lemon zest and then blend.
CINNAMON POWDER	g 3	Add FRUTTIDOR and keep blending gently.
FLEUR DE SEL	g 2	
GRATED LEMON ZEST	g 3	



#### FINAL COMPOSITION

Place the dessert over a crumble layer and decorate as you like.

Place a thin layer of hazelnut cream over the DOBLA chocolate tartlet (diameter of 7 cm).

Place over the cream a disk of hazelnut rollé.

Add another layer of hazelnut cream, then add streusel and close it with the apple mousse.

Fill the Dobla APPLE COUPOLE GREEN with toffee apple compote and place it over the stuffed tartlet.

Decorate.

