



VEGAN ORANGE AND HAZELNUT DIAMANTINI

VEGAN ORANGE AND HAZELNUT DIAMANTINI

INGREDIENTS

TOP FROLLA
EYLEN CREMA/CAKE
FARINA DI NOCCIOLE
WATER
SALT
PASTA FRUTTA ORO ORANGE - CESARIN

PREPARATION

g 500 - Mix all the ingredients together without handling them too much.
g 250 - Place in fridge and let rest for at least one hour, cut and shape into a diamond shape.
g 38 - Brush lightly with water and roll in brown sugar.
g 40 - Allow to set in fridge for a few minutes, then cut to the desired thickness and place in the pan.
g 2 - Bake at 175°C for about 18/20 minutes with the valve open.
g 20



RECIPE CREATED FOR YOU BY FILIPPO FALCIOLA

PASTRY CHEF