



WHITE CHOCOLATE HAZELNUT BITES - MOTHER'S DAY

CORIANDER CRUMBLE

INGREDIENTS

TOP FROLLA	g 250
UNSALTED BUTTER 82% FAT	g 100
EGGS	g 25
FARINA DI NOCCIOLE	g 50
CORIANDER	g 2

PREPARATION

Mix ingredients until just combined In a planetary mixer fitted with the paddle attachment.

Chill dough then grate with large grater to create small crumbles.

Bake at 165°C for 8-10 minutes until golden brown.

Allow to cool.

WHITE CHOCOLATE HAZELNUT CRUNCH

INGREDIENTS

NOBEL BIANCO	g 350
NOCCIOLATA BIANCA	g 200
CORIANDER CRUMBLE	g 200

PREPARATION

Melt NOBEL BIANCO in the microwave stirring every 45 seconds until it is fully melted.

Fold in NOCCIOLATA BIANCA and the coriander crumble.

Pour mixture onto a parchment lined tray and spread 12-14mm thick.

Let cool then cut using a 26mm round cutter.

FINAL COMPOSITION

Pipe a layer of NOCCIOLATA into the bottom of a DOBLA PETIT FOUR CUP ROUND DARK filling it 1/3 of the way.

Gently press in a round of white chocolate hazelnut crunch into the NOCCIOLATA.

Finish with a piece of a DOBLA SPEAR DARK and a DOBLA 2D ROSE WHITE.

