



DELINOISSETTE CAKE

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

INGREDIENTS

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

PREPARATION

Dry mix DELINOISSETTE 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.

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

INGREDIENTS

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

PREPARATION

Dry mix DELINOISSETTE 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.

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

INGREDIENTS

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.

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

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
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