



## TOFFEE APPLE PIE

WINTERWONDERLAND 2021 SPECIAL RECIPE

### HAZELNUT ROLLÉ

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#### INGREDIENTS

EGGS  
IRCA GENOISE  
DELINOISETTE  
UNSALTED BUTTER 82% FAT - MELTED

g 240  
g 200  
g 30  
g 570

#### PREPARATION

Beat the eggs with IRCA GENOISE in a planetary mixer fitted with whisk for at least 10-12 minutes at medium-high speed. Combine with DELINOISETTE and keep whipping gently, then add little by little melted butter while whipping at low speed.  
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

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#### INGREDIENTS

FRUTTIDOR MELA  
DELINOISETTE  
TOP CREAM  
MILK 3.5% FAT  
CINNAMON POWDER

g 200  
g 140  
g 80  
200  
g 2

#### PREPARATION

Combine TOP CREAM and milk until obtaining a soft cream.  
Blend FRUTTIDOR and put it together with the cream and DELINOISETTE previously combined with cinnamon powder.  
Pour it in a pastry bag and keep it ready in the fridge.

## HAZELNUT STREUSEL

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### INGREDIENTS

DELINOISETTE	g 260
ALL-PURPOSE FLOUR	g 130
CACAO IN POLVERE	g 20
UNSALTED BUTTER 82% FAT	g 130

### PREPARATION

Stir the dry ingredients together.

Cut butter into cubes and start blending in a stand mixer fitted with paddle.

Add gradually the dry ingredients until obtaining a dough with a crumbled structure.

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

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### INGREDIENTS

LIQUID CREAM 35% FAT - (1)	g 250
SINFONIA CIOCCOLATO BIANCO	g 250
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 5
JOYPASTE MELA VERDE	g 25
LIQUID CREAM 35% FAT - (2)	g 300

### PREPARATION

Bring the cream (1) to a boil, pour over the chocolate and emulsify.

Add both the JOYPASTE and continue emulsifying.

Let it cool to 29-30°C.

Whip the cream (2) and combine it with the ganache.

Store in the fridge.

## TOFFEE APPLE COMPOTE

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### INGREDIENTS

FRUTTIDOR MELA	g 500
TOFFEE D'OR CARAMEL	g 100
CINNAMON POWDER	g 3
FLEUR DE SEL	g 2
GRATED LEMON ZEST	g 3

### PREPARATION

Slightly warm up TOFFEE D'OR.

Combine cinnamon, salt and lemon zest and then blend.

Add FRUTTIDOR and keep blending gently.

## 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 Dobra APPLE COUPOLE GREEN with toffee apple compote and place it over the stuffed tartlet.

Decorate.