

WHITE CHOCOLATE HAZELNUT BITES - MOTHER'S DAY

CORIANDER CRUMBLE

INGREDIENTS	PREPARATION
TOP FROLLA g 250	Mix ingredients until just combined In a planetary mixer fitted with the paddle attachment.
UNSALTED BUTTER 82% FAT g 100	Chill dough then grate with large grater to create small crumbles.
EGGS g 25	Bake at 165°C for 8-10 minutes until golden brown.
FARINA DI NOCCIOLE g 50	Allow to cool.
CORIANDER g 2	

WHITE CHOCOLATE HAZELNUT CRUNCH

INGREDIENTS		PREPARATION
NOBEL BIANCO	g 350	Melt NOBEL BIANCO in the microwave stirring every 45 seconds until it is fully melted.
NOCCIOLATA BIANCA	g 200	Fold in NOCCIOLATA BIANCA and the coriander crumble.
CORIANDER CRUMBLE	g 200	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.



