



# MIGNON HAZELNUT and APRICOT

## COMPOSITION OF THE CAKE (quantity for baking tray from 60x40)

- Shortcrust
- Hazelnut frangipani with apricots
- Bavarian with hazelnut
- Marbled icing
- Infusion of Cremeuse gianduia

### HAZELNUT FRANGIPANI WITH APRICOTS

(quantity for baking tray from 60x40 equal to 1000 g)

380 g	Marzapane 70 Camel
140 g	Sugar
230 g	Ointment butter
160 g	Whole eggs
45 g	Potato starch
50 g	Infusion to 70° Vaniglia Brown Camel
120 g	Pasta di nocciola
300 g	Half candied apricots Camel diced well drained

### Bavarian with hazelnut

(quantity for baking tray from 60x40 equal to 3300 g)

1200 g	Base Giulia Camel
380 g	Hazelnut paste
130 g	Sugar
30 g	Gelly
150 g	Water for gelly
1100 g	Cream 35% Camel
300 g	White cover

### MARBLING

Gel Glassa Neutra morbida Camel  
 Gel Glassa chocolate

### FRANGIPANE PROCEDURE hazelnut with candied apricots:

Mix the marzipan 70 with the leaf mixer. Add gradually butter, sugar, starch, wet and finally the eggs. Finally add the hazelnut paste and insert the raspberries well drained and cut down. Follow the assembly procedure.

### BAVARIAN PROCEDURE with hazelnuts:

Hydrate the jelly with cold water by cutting it into small pieces. Whip the cream 70% with the sugar. Melt in the microwave coverage. Mix Base Giulia with the mixer (at room temperature) with the hazelnut paste and the covering white. Mix the whipped cream with the mass previously obtained. Melt the jelly in the microwave. Add the jelly dissolved to a small part of the mass and heat in the microwave mixing well. Combine the two masses by mixing gently. Follow the assembly procedure.

### ASSEMBLY OF THE SWEET:

Spread 700 g of 4 mm high pastry on a 60x40, put a picture on it. To break down. Pour the hazelnut frangipani by adding the apricots diced and cook at 180 °C for about 18 minutes. Cool e sprinkle with Cremeuse gianduia Camel. Pour the Bavarian and break down. Marble with Gel Glassa Neutra morbida Camel and Gel Glassa chocolate Camel.