

# HAZELNUT RING

<u>Product Code</u> 产品代号	<u>No Ingredients</u> 制作材料		
1064	“Gold Tree” Butter Unsalted	“金树”无盐奶油	250 grams
1417	“Red Man” Caster Sugar	“红人”细砂糖	86 grams
	Egg Yolk	蛋黄	5 nos
1151	“Red Man” Rum Flavour	“红人”兰姆香精	2 tablespoon
1242	“Red Man” Plain Flour	“红人”面粉	150 grams
938	“Red Man” Ground Hazelnut	“红人”榛树果粉	250 grams
1161	“Red Man” Vanilla Flavour	“红人”香草香精	1 tablespoon
	Egg White	蛋白	4 nos
1417	“Red Man” Caster Sugar	“红人”细砂糖	140 grams

## METHOD 制作方法:

- Mix the Butter, Sugar, Rum Flavour and Vanilla Flavour, beat until creamy.  
将奶油，糖，兰姆香精和香草香精混合并打至奶油状。
- Slowly add in the yolk and mix well.  
慢慢加入蛋黄并混合均匀。
- Whip up the Egg White and Sugar to soft peak.  
将蛋白和糖打发至松软状。
- Then fold in the Egg White texture to the step one and mix well.  
然后加入蛋白混合物与步骤1，并混合均匀。
- Slowly add in the flour and Ground Hazelnut and mix well.  
慢慢加入面粉和榛树果粉并搅拌均匀。
- Pour into the ring and bake at 180°C for 30 minutes.  
将以上混合物倒入圈内并以180°C烘烤30分钟。
- Let it cool down and slice to 3 layer and sandwich with “Blueberry Pie Filling”.  
冷却后切成3层并放入蓝莓馅料做成三明治。
- Let it set in the fridge for 1 hour.  
放入冰厨大约1小时。
- Melt “Tulip” Chocolate.  
将朱古力融化。
- Take out the Hazelnut cake and coat with Tulip Chocolate and décor with x’mas decoration.  
拿出榛果蛋糕并用朱古力和圣诞节饰物加以装饰。