



SPECULOOS PARFAITS

🏠 Intermediate level



RECIPE CREATED BY:

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Pastry Chef

SPECULOOS SHORTCRUST

TOP FROLLA

softened butter
full-fat milk (3,5% fat)
eggs
salt
cinnamon powder
raw sugar

1kg
400g
50g
50g
5g
20/25g
200g

Mix all ingredients in planetary with leaf for 5 minutes at low speed.

Let the dough rest well covered for at least 2 hours in the refrigerator.

Create a crumble with the help of a grid or grater, cool and bake inside a 20cm diameter steel ring for 15 min at 170 degrees

Alternatively Roll out the dough with dough sheeter at a height of about 3 mm, print with a ring diameter 20cm

CRUNCHY BASE

PRALIN DELICRISP CARAMEL FLEUR DE SEL

qb

Roll out the product, using a rolling pin or dough sheeter, between two sheets of baking paper at a height of about 3mm.

Refrigerate it for at least 15 minutes and then pair it in 18cm diameter discs and store in the freezer until ready to use.

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TENDER MIX

JOYCREAM SPECULOOS

liquid cream

300g

390g

1l

Whip in cream planetary and TENDER MIX at medium speed for a few minutes, until you have a semi whipped mixture, add gently with a marisa the JOYCREAM SPECULOOS alternatively you can blend JOYCREAM SPECULOOS to have a more intense flavor



Extraordinary
made simple.