

SPECULOOS PARFAITS

SPECULOOS SHORTCRUST

INGREDIENTS

TOP FROLLA

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

PREPARATION

1kg Mix all ingredients in planetary with leaf for 5 minutes at low speed.
400g Let the dough rest well covered for at least 2 hours in the refrigerator.
50g Create a crumble with the help of a grid or grater, cool and bake inside a
50g 20cm diameter steel ring for 15 min at 170 degrees
50g Alternatively Roll out the dough with dough sheeter at a height of about 3

mm, print with a ring diameter 20cm

20/25g 200g

CRUNCHY BASE

INGREDIENTS

raw sugar

PRALIN DELICRISP CARAMEL FLEUR DE SEL

PREPARATION

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.

SPECULOOS PARFAITS

INGREDIENTS

TENDER MIX
JOYCREAM SPECULOOS

liquid cream

PREPARATION

300g Whip in cream planetary and TENDER MIX at medium speed for a few 390g minutes, until you have a semi whipped mixture, add gently with a marisa

1) the JOYCREAM SPECULOOS alternatively you can blend JOYCREAM SPECULOOS to have a more intense flavor