



SPECULOOS PARFAITS

👤 Intermediate level

SPECULOOS SHORTCRUST

Ingredients

TOP FROLLA

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

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
5g Alternatively Roll out the dough with dough sheeter at a height of about 3
20/25g mm, print with a ring diameter 20cm
200g

CRUNCHY BASE

Ingredients

PRALIN DELICRISP CARAMEL FLEUR DE SEL

Preparation

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