

SPECULOOS PARFAITS

Intermediate level



RECIPE CREATED BY:

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Pastry Chef

SPECULOOS SHORTCRUST

TOP FROLLA	1kg	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
softened butter	400g	
full-fat milk (3,5% fat)	50g	
eggs	50g	
salt	5g	
cinnamon powder	20/25g	
raw sugar	200g	

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	300g	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
JOYCREAM SPECULOOS	390g	
liquid cream	1l	

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Extraordinary made simple.