



SPECULOOS PARFAITS

chef Intermediate level

SPECULOOS SHORTCRUST

Ingredients

TOP FROLLO

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 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