



TELL ME YES

👨🍳 Intermediate level

VANILLA SHORTCRUST

INGREDIENTS

white bread flour
confectioner's sugar
unsalted butter 82% fat
eggs

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

PREPARATION

500g Procedure: Make sure the butter is at a temperature of +4°C. Sift the flour
180g with the
280g powdered sugar. In a planetary mixer fitted with a paddle attachment, mix
60g the powders with the cold butter
10g cut into small cubes and vanilla. Leave to mix until a sandy mixture is
obtained.
Add the eggs in one go and leave to mix just enough to obtain a mixture
tied and soft. Weigh 1000 g of shortcrust pastry and roll them out between
two sheets of paper
oven 60cm x 40cm at a thickness of 2.5mm. Store in the freezer.

FOREST FRUIT GELLY

INGREDIENTS

raw sugar
gelatin powder or sheets 200 bloom
water
Pasta Frutta Oro lemon - Cesarin

PREPARATION

500g heat the puree with the sugar to 70°C then add the gelatine previously
40g rehydrated, the lemon zests then emulsify with a mixer. Pour into a silicone
6g mold a
30g ball and knock down.
4g

CHAMPAGNE BAVARESE

INGREDIENTS

caster sugar
egg yolk
gelatin powder or sheets 200 bloom
water
liquid cream
JOYPASTE VANIGLIA MADAGASCAR/BOURBON
Tutta Frutta Frutti di Bosco Cesarin

PREPARATION

300g Heat the champagne in a double-bottomed saucepan to 90°C. Apart
250g mix the granulated sugar with the egg yolks and the pulp of the vanilla pod
150g then pour everything in
8g on champagne. Cook up to 82°C, stirring continuously with a whisk. Out of
40g heat, add the previously rehydrated gelatine and leave to cool in the blast
1l chiller with
10g the film in contact. When the crème anglaise has reached 35°C, lighten it
400g with the cream
semi-whipped and lastly add the finely chopped semi-candied strawberries

Final composition

Composition
Red heart cupole
Bavarian cream with champagne and strawberries
Wild strawberry jelly
Bavarian cream with champagne and strawberries
Vanilla shortcrust pastry base
With the help of a piping bag, dress the champagne bavarois inside the heart
chocolate for about half of its capacity. Insert the frozen strawberry jelly insert
forest then finish with further Bavarian until filled. Leave to crystallize in the refrigerator
then place the chocolate heart on top of a previously baked shortcrust pastry base
two micro-perforated mats. Decorate as desired and taste at +4°C