

TELL ME YES

Pasic 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 $^{\circ}$ C. Sift the flour

180g with the

280g powdered sugar. In a planetary mixer fitted with a paddle attachment, mix

 $_{\mbox{60g}}$ 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

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

ball and knock down.

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
11	chiller with
10a	the film in contact. When the crème anglaise has reached 35°C, lighten it
400g	with the cream
-00g	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