



# TELL ME YES

🏠 Intermediate level



**RECIPE CREATED BY:**

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International

## VANILLA SHORTCRUST

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

JOYPASTE VANIGLIA

MADAGASCAR/BOURBON

500g

180g

280g

60g

10g

Procedure: Make sure the butter is at a temperature of +4°C. Sift the flour with the powdered sugar. In a planetary mixer fitted with a paddle attachment, mix the powders with the cold butter

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

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

500g

40g

6g

30g

4g

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 mold a ball and knock down.

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GROUP

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## CHAMPAGNE BAVARESE

caster sugar	300g	Heat the champagne in a double-bottomed saucepan to 90°C. Apart mix the granulated sugar with the egg yolks and the pulp of the vanilla pod then pour everything in on champagne. Cook up to 82°C, stirring continuously with a whisk. Out of heat, add the previously rehydrated gelatine and leave to cool in the blast chiller with the film in contact. When the crème anglaise has reached 35°C, lighten it with the cream semi-whipped and lastly add the finely chopped semi-candied strawberries
egg yolk	250g	
gelatin powder or sheets 200 bloom	150g	
water	8g	
liquid cream	40g	
<u>JOYPASTE VANIGLIA</u>	1l	
<u>MADAGASCAR/BOURBON</u>	10g	
Tutta Frutta Frutti di Bosco Cesarin	400g	

## 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



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