

WINTER DELIGHT

Winter dessert with a pistachio financier and Sinfonia Caramel Oro chocolate.

SHORTCRUST

INGREDIENTSPREPARATIONTOP FROLLA1050gMix all the ingredients in the planetary mixer with paddle, until aunsalted butter 82% fat260ghomogeneous consistency, put in the fridge to rest for 1h.eggs175gStretch to 4mm and fill the tart molds.almond flour115gsugar90gsalt4g

PISTACCHIO FINANCIER

INGREDIENTSPISTACCHIO TRITATO SGUSCIATO 0-2138gMix all the dry ingredients with a whisk.confectioner's sugar138gStirring constantly add the egg white and finally the butter, until obtained aVIGOR BAKING2gsmooth batter.all-purpose flour25gcornstarch25g

185g

60g

CARAMEL ORO CREMEUX

unsalted butter 82% fat

INGREDIENTS

egg whites

egg yolk
LILLY NEUTRO
milk 3.5% fat
liquid cream 35% fat

220g
PREPARATION

Make a crème anglaise by combining the liquids and the egg yolk, bringing everything to 82°C
Add the LILLY and the chocolate and emulsify.
Pour into silicone mold and freeze.

CARAMEL ORO MIRROR

	PREPARATION
132g	Bring water, sugar and glucose to 103 degrees.
22g	Add the rehydrated gelatin with the water, the condensed milk and the
	chocolate
300g	Refrigerate overnight.
300g	
200g	
250g	
	132g 22g 150g 300g 300g 200g

Final composition

Half fill the shortcrust tart with the financier, cook at 175°C for 18-20min. Unmold the cremeux and glaze it with the mirror heated to 37°C

Place the cremeux on the tart, decorate with LACE LEAVES MILK ASSORTMENT DOBLA.