



# HEART COOKIES TART

🏠 Basic level

## COOKIES

flour  
 unsalted butter 82% fat  
 RENO CONCERTO FONDENTE 72%  
 caster sugar  
 Muscovado Sugar  
 eggs  
 salt  
[VIGOR BAKING](#)  
[GOCCIOLONI CIOCCOLATO FONDENTE](#)

410g  
 260g  
 100g  
 200g  
 200g  
 100g  
 5g  
 8g  
 430g

melt  
 the 100 g of dark chocolate at 45°C, add the cubed butter and mix until obtaining a homogeneous mixture Put flour and butter in planetary mixer to work with leaf you have to get one sandy mixture Add sugar/salt/baking e vanilla and continue to work Slowly insert the eggs at room temperature (leave to incorporate good) At the end, add the big droplets of dark chocolate and continue to mix gently until a mixture is obtained homogeneous Put in the fridge to recrystallize Process the dough and roll out to 0.7 mm inside shapes a steel heart Cook for 10 minutes at 165 C Leave to cool on a rack

## NAMELAKA WHITE CHOCOLATE AND YOGURT

full-fat milk (3,5% fat)  
 liquid cream  
[GLUCOSIO](#)  
[LILLY NEUTRO](#)  
 SINFONIA CIOCCOLATO BIANCO  
 low-fat yogurt  
 liquid cream  
[JOYPASTE VANIGLIA](#)  
[MADAGASCAR/BOURBON](#)

350g  
 150g  
 20g  
 100g  
 330g  
 300g  
 750g  
 25g

Warm up lightly fresh milk and cream with the glucose, add the Lilly Neutro then the chocolate white and make a ganache Insert the yogurt and lastly the cream at a temperature of about 55°C You must obtain a liquid mixture to mature in fridge for a whole night. The following day, assemble lightly in the planetary mixer with a whisk

## FOREST FRUIT FILLING

### FRUTTIDOR FRUTTI DI BOSCO

qb     arrange a light layer of fruttidor berries on the surface of the cookie

## FINAL COMPOSITION

Fill the heart shaped mould with the cookie dough and bake.

Once cooked leave to rest a few minutes before unmoulding.

Whip the namelaka and using a piping bag with round nozzle decorate the surface with tufts of namelaka.

Pipe between the namelaka tufts some fruttidor.

Decorate the dessert with a heart shaped layer of tempered dark chocolate.

Decorate with DOBLA decorations



Extraordinary  
made simple.