



MONO PINEAPPLE AND ALMOND

👤 Intermediate level

GLUTEN FREE and LACTOSE FREE plate desserts



RECIPE CREATED BY:

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Pastry Chef

GLUTEN FREE AND LACTOSE FREE SHORT PASTRY - LEMON AND POPPY

TOP FROLLA GLUTEN FREE

unsalted butter

eggs

poppy seeds

PASTA AROMATIZZANTE LIMONE

1000g

300g

150g

100g

30g

Mix all the ingredients in a planetary mixer with the leaf.

Roll out the pastry between 2 sheets of baking paper, roll it to the desired thickness and place in the refrigerator to rest for at least 2 hours.

cut out some shortcrust pastry disks of the diameter according

to the chosen tartlet, bake the empty bottoms in Formasil molds at 170 degrees for 10/15 minutes.

ANANAS FILLING

FRUTTIDOR ANANAS

qb

Once cooled, fill the tartlets with FRUTTIDOR ANANAS lightly blended previously

ALMOND MOUSSE - LACTOSE FREE

water	16g	Rehydrate the gelatin with water.
lactose-free milk	80g	Bring the milk to a gentle boil along with the sugar and almond paste
sugar	230g	insert the rehydrated gelatin and blend with an immersion blender, once the mixture reaches 28-30 degrees, gently add the semi-whipped cream.
<u>JOYPASTE MANDORLA TOSTATA</u>	160g	Pour into half-sphere molds that match the tartlet.
	40-50g	
	740g	

SPRAY JELLY

<u>MIRROR NEUTRAL</u>	200g	Mix MIRROR NEUTRAL with water and bring to a slight boil
water	10g	
		Pour into the gun and spray on the frozen hemispheres

FINAL COMPOSITION

Place the frozen and jellied mousse hemispheres directly on top of the tartlets filled with FRUTTIDOR PINEAPPLE. Decorate the plate with FRUTTIDOR PINEAPPLE, chopped almonds and crumbled shortcrust pastry



Extraordinary
made simple.