



MONO PINEAPPLE AND ALMOND

chef Intermediate level

GLUTEN FREE and LACTOSE FREE plate desserts

GLUTEN FREE AND LACTOSE FREE SHORT PASTRY - LEMON AND POPPY

INGREDIENTS

TOP FROLLA GLUTEN FREE

unsalted butter

eggs

poppy seeds

PASTA AROMATIZZANTE LIMONE

PREPARATION

1000g Mix all the ingredients in a planetary mixer with the leaf.

300g 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.

100g cut out some shortcrust pastry disks of the diameter according

30g to the chosen tartlet, bake the empty bottoms in Formasil molds at 170 degrees for 10/15 minutes.

ANANAS FILLING

INGREDIENTS

FRUTTIDOR ANANAS

PREPARATION

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

ALMOND MOUSSE - LACTOSE FREE

INGREDIENTS

water

lactose-free milk

sugar

JOYPASTE MANDORLA TOSTATA

PREPARATION

16g Rehydrate the gelatin with water.

80g Bring the milk to a gentle boil along with the sugar and almond paste

230g insert the rehydrated gelatin and blend with an immersion blender, once the

160g mixture reaches 28-30 degrees, gently add the semi-whipped cream.

40-50g Pour into half-sphere molds that match the tartlet.

740g

SPRAY JELLY

INGREDIENTS

MIRROR NEUTRAL

water

PREPARATION

200g Mix MIRROR NEUTRAL with water and bring to a slight boil

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