

# **ROSE PETALS TART**

## **Creamy Santo Domingo chocolate**

#### INGREDIENTS

full-fat milk (3,5% fat)

liquid cream

caster sugar

pasteurized yolk

MINUETTO LATTE SANTO DOMINGO 38%

MINUETTO FONDENTE SANTO DOMINGO 75%

JOYPASTE ROSA

#### **PREPARATION**

300g Mix

200g cold with a whisk the first 4

100g ingredients and microwave a

100g 8585°C Immediately block the

150g cooking by inserting the chocolates Mix

200g for a couple of minutes, insert the

Joypaste Rosa, mix and pour the

creamy inside molds of

silicone in the shape of a hemisphere  $\emptyset$  6.7 cm e

break down negatively

### white chocolate and almond financier

#### **INGREDIENTS**

**AVOLETTA** 

flour

**VIGOR BAKING** 

cornstarch

egg whites

unsalted butter 82% fat

SINFONIA CIOCCOLATO BIANCO

#### **PREPARATION**

500g Mix and sift the powders

50g avoletta, flour, corn starch and

3g baking). melt the chocolate,

30g insert the soft butter and make

370g a ganache. Combine the egg whites

80g powders then add the ganache.

Spread out on a paper-lined baking sheet

from the oven and cook at 180 180°C for 12 15

about minutes

# crunchy layer

INGREDIENTS

PRALIN DELICRISP TROPICAL

**PREPARATION** 

roll out to 2mm, cool and cup a 6cm diameter disk of Pralin delicrisp tropical

## peach stuffing

INGREDIENTS

FRUTTIDOR PESCA

**PREPARATION** 

Arrange a thin layer of Fruttidor Pesca

## **Final composition**

#### Deposit

on the bottom of the 7cm Dobla tartlet in chocolate a thin layer of Pralin Delicrisp Tropical, fill up to 23 with the Fruttidor Pesca and place a  $\emptyset$  6 cm disk of Financier Unmould the hemisphere of creamy and place it on the tartlet Put in negative for 30 minutes then spray the whole tartlet with red velvet effect Stick the various Rose Petals Pink of Dobla on the hemisphere in to completely cover the surface Or sprinkle chocolate chips previously with red cocoa butter