



ROSE PETALS TART

👤 Intermediate level

CREAMY SANTO DOMINGO CHOCOLATE

full-fat milk (3,5% fat)
liquid cream
caster sugar
pasteurized yolk
MINUETTO LATTE SANTO DOMINGO
38%
MINUETTO FONDENTE SANTO
DOMINGO 75%
[JOYPASTE ROSA](#)

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
20g	Joypaste Rosa, mix and pour the
	creamy inside molds of
	silicone in the shape of a hemisphere Ø 6 7 cm e
	break down negatively

WHITE CHOCOLATE AND ALMOND FINANCIER

[AVOLETTA](#)
flour
[VIGOR BAKING](#)
cornstarch
egg whites
unsalted butter 82% fat
SINFONIA CIOCCOLATO BIANCO

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 .
150g	Spread out on a paper-lined baking sheet
	from the oven and cook at 180 180°C for 12 15
	about minutes

CRUNCHY LAYER

PRALIN DELICRISP TROPICAL

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

PEACH STUFFING

FRUTTIDOR PESCA

qb 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 2/3 with the Fruttidor Pesca and place a Ø 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



Extraordinary
made simple.