

ROSE PETALS TART

Intermediate level

CREAMY SANTO DOMINGO CHOCOLATE

full-fat milk (3,5% fat)	300g	Mix
liquid cream	200g	cold with a whisk the first 4
caster sugar	100g	ingredients and microwave a
pasteurized yolk	100g	8585°C Immediately block the
MINUETTO LATTE SANTO DOMINGO 38%	150g	cooking by inserting the chocolates Mix
MINUETTO FONDENTE SANTO DOMINGO 75%	200g	for a couple of minutes, insert the Joypaste Rosa, mix and pour the
JOYPASTE ROSA	20g	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	500g	Mix and sift the powders
flour	50g	avoletta, flour, corn starch and
VIGOR BAKING	3g	baking). melt the chocolate,
cornstarch	30g	insert the soft butter and make
egg whites	370g	a ganache. Combine the egg whites
unsalted butter 82% fat	80g	powders then add the ganache .
SINFONIA CIOCCOLATO BIANCO	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

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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