

MONOPORTION BELLE HÉLÈNE

👤 Intermediate level

- SHORT-PASTRY RECIPE:

TOP FROLLA

unsalted butter 82% fat
sugar
egg yolk

BURRO DI CACAO

1.000g
500g
100g
100g
qb

Knead all the ingredients in a planetary mixer equipped with a paddle, until obtaining a well-blended dough. Place in the refrigerator for at least one hour. Roll out the short-pastry with a sheeter to a layer of 2-3 mm. Make some monoportion tarts and bake at 180°C for 10-12 minutes. Once cooled, spread a little quantity of tempered white chocolate or cocoa butter inside the tart in order to make it waterproof.

- SHORT-PASTRY RECIPE:

SINFONIA CIOCCOLATO AL LATTE 38%
milk
glucose
liquid cream 35% fat

LILLY NEUTRO

JOYPASTE NOCCIOLA PIEMONTE

275g
150g
7,5g
300g
25g
80g

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- SHORT-PASTRY RECIPE:

FRUTTIDOR PERA

water

LILLY NEUTRO

400g

100g

100g

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Extraordinary
made simple.