



PINEAPPLE AND TOFFEE

👤 Advanced level

SHORTCRUST PASTRY

TOP FROLLA

unsalted butter 82% fat
eggs
almond flour
caster sugar
salt

1400g
350g
225g
150g
120g
5g

In the planetary mixer, mix all the ingredients using a paddle.

Put the shortcrust pastry between two sheets of baking paper and roll it out into a square-shaped 3 mm thick layer. Let it rest in the fridge.

Roll out another shortcrust pastry layer with the same shape, then use a round cutter to make some random holes in it.

COCOA CAKE

SFRULLA CHOC

eggs
unsalted butter 82% fat

500g
300g
200g

Whip the ingredients together in the planetary mixer for 8-10 minutes.

Pour the mixture in a greased and floured pan. Bake at 180 °C for 40 minutes.

PINEAPPLE JELLY

FRUTTIDOR ANANAS

water

LILLY NEUTRO

200g
30g
30g

Blend the fruttidor.

With the aid of a whisk, dissolve the lilly neutro into warm water.

Add it to the fruttidor, pour into semisphere silicone moulds and freeze.

FINAL COMPOSITION

Once the shortcrust pastry base is baked, use a piping bag to lay a generous layer of TOFFEE D'OR CARAMEL.

Then add the cocoa sponge cake layer of 1.5 cm thickness.

Stir a thin layer of not blended FRUTTIDOR ANANAS.

Finally, sprinkle the holed square shortcrust layer with BIANCANEVE BC, add this last layer on the top of the cake and finish placing the pineapple jelly semispheres in the holes.



Extraordinary
made simple.