



PINEAPPLE AND TOFFEE

chef Advanced level

SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat
eggs
almond flour
caster sugar
salt

PREPARATION

1400g In the planetary mixer, mix all the ingredients using a paddle.
350g Put the shortcrust pastry between two sheets of baking paper and roll it out
225g into a square-shaped 3 mm thick layer. Let it rest in the fridge.
150g Roll out another shortcrust pastry layer with the same shape, then use a
120g round cutter to make some random holes in it.
5g

COCOA CAKE

INGREDIENTS

SFRULLA CHOC

eggs
unsalted butter 82% fat

PREPARATION

500g Whip the ingredients together in the planetary mixer for 8-10 minutes.
300g Pour the mixture in a greased and floured pan.
200g Bake at 180 °C for 40 minutes.

PINEAPPLE JELLY

INGREDIENTS

FRUTTIDOR ANANAS

water
LILLY NEUTRO

PREPARATION

200g Blend the fruttidor.
30g With the aid of a whisk, dissolve the lilly neutro into warm water.
30g 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.