



# 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.