

# PINEAPPLE AND TOFFEE

Advanced level

## SHORTCRUST PASTRY

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| TOP FROLLA | 1400g |
| unsalted butter 82% fat | 350g |
| eggs | 225g |
| almond flour | 150g |
| caster sugar | 120g |
| salt | 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

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| SFRULLA CHOC | 500g |
| eggs | 300g |
| unsalted butter 82% fat | 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

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| FRUTTIDOR ANANAS | 200g |
| water | 30g |
| LILLY NEUTRO | 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.

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## 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.