



# RED FRUITS TARTLET - MOTHER'S DAY

👤 Advanced level

Red fruits single-serve with a slight citrus aroma



**RECIPE CREATED BY:**

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Cioccolatiere

## ALMOND FINANCIER

### AVOLETTA

type 0 white flour  
cornstarch

### VIGOR BAKING

egg whites  
unsalted butter 82% fat

550g  
50g  
50g  
4g  
370g  
120g

-Combine all the dry ingredients and mix well.  
-Ass the egg whites and mix using a whisk.  
-Add the melted butter and mix well.  
-Spread over a 60x40 tray with parchment paper.  
-Bake for 10 minutes at 180-190°C.

## VANILLA NAMELAKA

full-fat milk (3,5% fat)

### JOYPASTE VANIGLIA BIANCA

### LILLY NEUTRO

SINFONIA CIOCCOLATO BIANCO 33%  
liquid cream 35% fat

150g  
10g  
35g  
325g  
300g

-Add JOYPASTE to milk and bring the mixture to a boil.  
-Add LILLY NEUTRO and mix using a whisk.  
-Pour the hot mixture over the chocolate and mix using a hand blender.  
-Gently add liquid cream to the mixture.  
-Place in the fridge at 4°C for 12 hours, covered with plastic film.

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GROUP

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## CUSTARD

full-fat milk (3,5% fat)  
egg yolks  
caster sugar  
cornstarch  
LILLY NEUTRO  
water

500g  
80g  
60g  
40g  
90g  
90g

-Combine sugar, egg yolks and corn starch  
-Add warm milk to the mixture  
-Cook it at 84-85°C obtaining a cream.  
-Add LILLY NEUTRO to the warm water and mix, then add it to the cream ed incorporare il composto nella crema.

## CITRUS MERINGUE

TOP MERINGUE  
water  
lemon juice

250g  
100g  
75g

- Whip all the ingredients in a planetary mixer for 6-7 minutes (high speed).

## CHIBOUST CREAM SPHERES

-Add the citrus meringue to the custard and mix until smooth and foamy.  
-Spread the mixture into spherical silicon molds.  
-Put in the blast chiller until completely hardened.

## RED FRUITS CRUNCHY

PRALIN DELICRISP FRUITS ROUGES

qb

-Spread PRALIN DELICRISP FRUITS ROUGES between two sheets of parchment paper (1-2mm thick).  
-Put in the fridge or blast chiller until completely hardened.  
-Cut some discs with a diameter of 7 cm.

## SOUR CHERRY FILLING

FRUTTIDOR AMARENA

qb

Blend FRUTTIDOR AMARENA and store in the fridge.



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## SOUR CHERRY GLAZE

MIRROR NEUTRAL  
FRUTTIDOR AMARENA  
red food coloring

300g  
50g  
qb

- Blend FRUTTIDOR AMARENA and add it to MIRROR NEUTRO (previously heated at 55°C).
- Add red food coloring and mix using a hand blender until smooth (be careful not to incorporate air).
- Put in the fridge for at least 2 hours.
- Before using the glaze, heat it at 50-55°C and use it at 45°C

## FINAL COMPOSITION

- Put a disc of almond financier in the DOBLA single-serve chocolate tartlet (7 cm diameter).
- Whip the namelaka in a planetary mixer and spread a layer in the tartlet. Leave a small circle in the middle and fill it with FRUTTIDOR AMARENA.
- Place a disc of red fruits crunchy over the top of the tartlet.
- Glaze three chibust cream spheres with sour cherry glaze.
- Place the glazed spheres in the center of the tartlet.

Decorate using WHITE SPOTS ORIGINAL and PETIT LOVE by Dobra.



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