

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	550g
type 0 white flour	50g
cornstarch	50g
VIGOR BAKING	4g
egg whites	370g
unsalted butter 82% fat	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)	150g
JOYPASTE VANIGLIA BIANCA	10g
LILLY NEUTRO	35g
SINFONIA CIOCCOLATO BIANCO 33%	325g
liquid cream 35% fat	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.

CUSTARD

full-fat milk (3,5% fat)	500g
egg yolks	80g
caster sugar	60g
cornstarch	40g
LILLY NEUTRO	90g
water	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.

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CITRUS MERINGUE

TOP MERINGUE	250g	- Whip all the ingredients in a planetary mixer for 6-7 minutes (high speed).
water	100g	
lemon juice	75g	

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.

SOUR CHERRY GLAZE

MIRROR NEUTRAL	300g	-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
FRUTTIDOR AMARENA	50g	
red food coloring	qb	

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 Dobla.

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