



RED FRUITS TARTLET - MOTHER'S DAY

chef Advanced level

Red fruits single-serve with a slight citrus aroma

ALMOND FINANCIER

INGREDIENTS

AVOLETTA

type 0 white flour

cornstarch

VIGOR BAKING

egg whites

unsalted butter 82% fat

PREPARATION

550g -Combine all the dry ingredients and mix well.

50g -Ass the egg whites and mix using a whisk.

50g -Add the melted butter and mix well.

4g -Spread over a 60x40 tray with parchment paper.

370g -Bake for 10 minutes at 180-190°C.

120g

VANILLA NAMELAKA

INGREDIENTS

full-fat milk (3,5% fat)

JOYPASTE VANIGLIA BIANCA

LILLY NEUTRO

SINFONIA CIOCCOLATO BIANCO 33%

liquid cream 35% fat

PREPARATION

150g -Add JOYPASTE to milk and bring the mixture to a boil.

10g -Add LILLY NEUTRO and mix using a whisk.

35g -Pour the hot mixture over the chocolate and mix using a hand blender.

325g -Gently add liquid cream to the mixture.

300g -Place in the fridge at 4°C for 12 hours, covered with plastic film.

CUSTARD

INGREDIENTS

full-fat milk (3,5% fat)

egg yolks

caster sugar

cornstarch

LILLY NEUTRO

water

PREPARATION

500g -Combine sugar, egg yolks and corn starch

80g -Add warm milk to the mixture

60g -Cook it at 84-85°C obtaining a cream.

40g -Add LILLY NEUTRO to the warm water and mix, then add it to the cream ed

90g incorporare il composto nella crema.

90g

CITRUS MERINGUE

INGREDIENTS

TOP MERINGUE

water

lemon juice

PREPARATION

250g - Whip all the ingredients in a planetary mixer for 6-7 minutes (high speed).

100g

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

INGREDIENTS

PRALIN DELICRISP FRUITS ROUGES

PREPARATION

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

INGREDIENTS

FRUTTIDOR AMARENA

PREPARATION

qb Blend FRUTTIDOR AMARENA and store in the fridge.

SOUR CHERRY GLAZE

INGREDIENTS

MIRROR NEUTRAL

FRUTTIDOR AMARENA

red food coloring

PREPARATION

300g -Blend FRUTTIDOR AMARENA and add it to MIRROR NEUTRO (previously heated at 55°C).
50g -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.