

# PETIT GATEAUX: PRINCESS CAKE

RE-INVENTING A CLASSIC INTO A SINGLE SERVE

## **SHORTCRUST**

#### **INGREDIENTS**

TOP FROLLA

unsalted butter 82% fat

sugar

eggs

## **PREPARATION**

1000g Mix all ingredients in a planetary mixer equipped with paddle at medium

350g speed until a homogeneous mass is obtained.

120g Let the pastry rest in the refrigerator for a couple of hours.

 $_{\mbox{150g}}$  Roll out the pastry to a thickness of 3mm, make tartellettes of 8 cm in

diameter and bake at 165C ° for 12-15min.

## **RASPBERRY JELLY**

#### **INGREDIENTS**

FRUTTIDOR LAMPONE

water

LILLY NEUTRO

### **PREPARATION**

500g Combine the ingredients using a wisk.

125g Preserve inside a piping bag

125g

## **ALMOND INSERT**

#### **INGREDIENTS**

MARZICLASS PREMIUM

#### **PREPARATION**

Spread the marzipan to a thickness of 3mm with the help of a sheeter. Cut into 7cm diameter discs and refrigerate.

## **PISTACHIO MOUSSE**

INGREDIENTS

liquid cream 35% fat

LILLY NEUTRO

water

JOYPASTE PISTACCHIO 100%

## PREPARATION

1000g Whip the cream with water and LILLY NEUTRO, until obtained a soft foam,

200g add the JOYPASTE and mix gently.

200g Fill the half-sphere silicone molds with a diameter of 6cm and freeze.

150g

## **Final composition**

Fill the bottom of the tartlet with a layer of chocolate custard and close the top with a disc of rollé.

Whip the namelaka in a planetary mixer with paddle at medium speed for about 5 min.

Decorate the cake with namelaka tufts.

Fill the choux with the chocolate custard and decorate the surface of the cake.

Decorate with BRONZE CRUMBLE DOBLA.