



PETIT GATEAUX: PRINCESS CAKE

👩🍳 Advanced level

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 speed until a homogeneous mass is obtained.
350g
120g Let the pastry rest in the refrigerator for a couple of hours.
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 whisk.
125g Preserve inside a piping bag
125g

ALMOND INSERT

Ingredients

MARZICLASS PREMIUM

Preparation

qb 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.