

PETIT GATEAUX: PRINCESS CAKE

Advanced level

RE-INVENTING A CLASSIC INTO A SINGLE SERVE

SHORTCRUST

TOP FROLLA	1000g	Mix all ingredients in a planetary mixer equipped with paddle at medium speed until a homogeneous mass is obtained. Let the pastry rest in the refrigerator for a couple of hours. Roll out the pastry to a thickness of 3mm, make tartellettes of 8 cm in diameter and bake at 165C ° for 12-15min.
unsalted butter 82% fat	350g	
sugar	120g	
eggs	150g	

RASPBERRY JELLY

FRUTTIDOR LAMPONE	500g	Combine the ingredients using a wisk. Preserve inside a piping bag
water	125g	
LILLY NEUTRO	125g	

ALMOND INSERT

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

PISTACHIO MOUSSE

liquid cream 35% fat	1000g	Whip the cream with water and LILLY NEUTRO, until obtained a soft foam, add the JOYPASTE and mix gently. Fill the half-sphere silicone molds with a diameter of 6cm and freeze.
LILLY NEUTRO	200g	
water	200g	
JOYPASTE PISTACCHIO 100%	150g	

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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.