



PETIT GATEAUX: PRINCESS CAKE

👩🍳 Advanced level

RE-INVENTING A CLASSIC INTO A SINGLE SERVE

SHORTCRUST

TOP FROLLA

unsalted butter 82% fat
sugar
eggs

1000g
350g
120g
150g

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.

RASPBERRY JELLY

FRUTTIDOR LAMPONE

water

LILLY NEUTRO

500g
125g
125g

Combine the ingredients using a whisk.
Preserve inside a piping bag

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.

irca
GROUP

Extraordinary
made simple.

PISTACHIO MOUSSE

liquid cream 35% fat

LILLY NEUTRO

water

JOYPASTE PISTACCHIO 100%

1000g

200g

200g

150g

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.

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.



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