



# PETIT GATEAUX: PRINCESS CAKE

chef Advanced level

RE-INVENTING A CLASSIC INTO A SINGLE SERVE

## SHORTCRUST

### Ingredients

#### TOP FROLLO

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