

# TREASURE CHEST

## SINGLE SERVE MADE USING DOBLA FILLABLE.









## **ALMOND SHORTCRUST**

	PREPARATION
g 500	Mix the TOP FROLLA with butter, add one by one the eggs and then the sifted flour.
g 175	Mix well to obtain a homogeneous consistency. Let cool.
g 50	Laminate the dough to 2mm and let it rest a few hours in the fridge.
g 50	With the dough cup cut out the necessary size.
	Cook at 165 °C for 8 min.
	With the scraps realize a cruble.
	Cook at 165 °C for 8 min.
	g 175 g 50

## WHITE CHOCOLATE CANTILLY

INGREDIENTS		PREPARATION
MILK 3.5% FAT	g 100	Heat milk with JOYPASTE at 85°C.
JOYPASTE VANIGLIA BIANCA	g 5	Add the LILLY and emulsify.
LILLY NEUTRO	g 15	Add chocolate and emulsify.
SINFONIA CIOCCOLATO BIANCO 33%	g 170	Always emulsifying add the cold liquid cream.
LIQUID CREAM 35% FAT	g 200	Allow to crystallize in the refrigerator about 8 hours.



#### **INGREDIENTS**

FRUTTIDOR FRAGOLA To Taste

#### FINAL COMPOSITION

Whip the chantilly in a planetary mixer at medium speed to obtain a foamy consistency. Place a light layer of chantilly inside the RED HEART COUPOLE DOBLA. Insert the shortcrust pastry, a small amount of chantilly and the FRUTTIDOR. Repeat the procedure.

Place the RED HEART COUPOLE DOBLA on the shortbread.



#### RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF

