PETIT GATEAUX: PRINCESS CAKE

RE-INVENTING A CLASSIC INTO A SINGLE SERVE

DIFFICULTY LEVEL

SHORTCRUST

INGREDIENTS	
TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT	g 350
SUGAR	g 120
EGGS	g 150

PREPARATION

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

INGREDIENTS	
FRUTTIDOR LAMPONE - WARM	g 500
WATER	g 125
LILLY NEUTRO	g 125

PREPARATION

Combine the ingredients using a wisk.

Preserve inside a piping bag

ALMOND INSERT

INGREDIENTS	
MARZICLASS PREMIUM	To Taste

PREPARATION

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	g 1000
LILLY NEUTRO	g 200
WATER	g 200
JOYPASTE PISTACCHIO 100%	g 150

PREPARATION

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.

GLAZE

INGREDIENTS

MIRROR LAMPONE - HEATED AT 45-50°C	To Taste

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.

LABELING INFORMATION

Fill the bottom of the tart with a layer of raspberry jelly and close the top with a marzipan disc.

Glaze the pistachio mousse dome with the MIRROR and place it on top of the cake.

Decorate with COUPLE DARK XL DOBLA previously pierced and sprayed with green colouring .