

MONOPORTION BELLE HÉLÈNE

- SHORT-PASTRY RECIPE:

INGREDIENTS	PREPARATION	
TOP FROLLA	g 1.000	Knead all the ingredients in blended dough. Place in th sheeter to a layer of 2-3 m minutes. Once cooled, spr the tart in order to make it
UNSALTED BUTTER 82% FAT	g 500	
SUGAR	g 100	
EGG YOLK	g 100	
BURRO DI CACAO	To Taste	

in a planetary mixer equipped with a paddle, until obtaining a wellthe refrigerator for at least one hour. Roll out the short-pastry with a mm. Make some monoportion tarts and bake at 180°C for 10-12 pread a little quantity of tempered white chocolate or cocoa butter inside . it waterproof.

- SHORT-PASTRY RECIPE:

INGREDIENTS		PREPARATION
SINFONIA CIOCCOLATO AL LATTE 38%	g 275	Knead all the inc blended dough.
MILK	g 150	sheeter to a laye minutes. Once c
GLUCOSE	g 7,5	the tart in order
LIQUID CREAM 35% FAT	g 300	
LILLY NEUTRO	g 25	
JOYPASTE NOCCIOLA PIEMONTE	g 80	

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FRUTTIDOR PERAg 400blended dough. Place in the refrigerator for at least one hour. Roll out the short-pastr sheeter to a layer of 2-3 mm. Make some monoportion tarts and bake at 180°C for 10 minutes. Once cooled, spread a little quantity of tempered white chocolate or cocoa b the tart in order to make it waterproof.LILLY NEUTROg 100	pastry with a for 10-12

STEP 4

INGREDIENTS

PASTA BITTER

To Taste

