



## PINEAPPLE AND TOFFEE

### SHORTCRUST PASTRY

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#### INGREDIENTS

TOP FROLLA  
UNSALTED BUTTER 82% FAT  
EGGS  
ALMOND FLOUR  
CASTER SUGAR  
SALT

g 1400  
g 350  
g 225  
g 150  
g 120  
g 5

#### PREPARATION

In the planetary mixer, mix all the ingredients using a paddle.  
Put the shortcrust pastry between two sheets of baking paper and roll it out into a square-shaped 3 mm thick layer. Let it rest in the fridge.  
Roll out another shortcrust pastry layer with the same shape, then use a round cutter to make some random holes in it.

### COCOA CAKE

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#### INGREDIENTS

SFRULLA CHOC  
EGGS  
UNSALTED BUTTER 82% FAT

g 500  
g 300  
g 200

#### PREPARATION

Whip the ingredients together in the planetary mixer for 8-10 minutes.  
Pour the mixture in a greased and floured pan.  
Bake at 180 °C for 40 minutes.

## PINEAPPLE JELLY

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### INGREDIENTS

FRUTTIDOR ANANAS

g 200

WATER

g 30

LILLY NEUTRO

g 30

### PREPARATION

Blend the fruttidor.

With the aid of a whisk, dissolve the lilly neutro into warm water.

Add it to the fruttidor, pour into semisphere silicone moulds and freeze.

## STEP 4

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### INGREDIENTS

TOFFEE D'OR CARAMEL

To Taste

### FINAL COMPOSITION

Once the shortcrust pastry base is baked, use a piping bag to lay a generous layer of TOFFEE D'OR CARAMEL.

Then add the cocoa sponge cake layer of 1.5 cm thickness.

Stir a thin layer of not blended FRUTTIDOR ANANAS.

Finally, sprinkle the holed square shortcrust layer with BIANCANEVE BC, add this last layer on the top of the cake and finish placing the pineapple jelly semispheres in the holes.

**RECIPE CREATED FOR YOU BY MATTEO REGHENZANI**

PASTRY CHEF