



## RED FRUITS TARTLET - MOTHER'S DAY

RED FRUITS SINGLE-SERVE WITH A SLIGHT CITRUS AROMA

DIFFICULTY LEVEL



### ALMOND FINANCIER

#### INGREDIENTS

AVOLETTA	g 550
TYPE 0 WHITE FLOUR	g 50
CORNSTARCH	g 50
VIGOR BAKING	g 4
EGG WHITES	g 370
UNSALTED BUTTER 82% FAT	g 120

#### PREPARATION

- Combine all the dry ingredients and mix well.
- Ass the egg whites and mix using a whisk.
- Add the melted butter and mix well.
- Spread over a 60x40 tray with parchment paper.
- Bake for 10 minutes at 180-190°C.

### VANILLA NAMELAKA

#### INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 150
JOYPASTE VANIGLIA BIANCA	g 10
LILLY NEUTRO	g 35
SINFONIA CIOCCOLATO BIANCO 33%	g 325
LIQUID CREAM 35% FAT	g 300

#### PREPARATION

- Add JOYPASTE to milk and bring the mixture to a boil.
- Add LILLY NEUTRO and mix using a whisk.
- Pour the hot mixture over the chocolate and mix using a hand blender.
- Gently add liquid cream to the mixture.
- Place in the fridge at 4°C for 12 hours, covered with plastic film.

## CUSTARD

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### INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 500
EGG YOLKS	g 80
CASTER SUGAR	g 60
CORNSTARCH	g 40
LILLY NEUTRO	g 90
WATER	g 90

### PREPARATION

- Combine sugar, egg yolks and corn starch
- Add warm milk to the mixture
- Cook it at 84-85°C obtaining a cream.
- Add LILLY NEUTRO to the warm water and mix, then add it to the cream ed incorporare il composto nella crema.

## CITRUS MERINGUE

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### INGREDIENTS

TOP MERINGUE	g 250
WATER	g 100
LEMON JUICE	g 75

### PREPARATION

- Whip all the ingredients in a planetary mixer for 6-7 minutes (high speed).

## CHIBOUST CREAM SPHERES

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### PREPARATION

- Add the citrus meringue to the custard and mix until smooth and foamy.
- Spread the mixture into spherical silicon molds.
- Put in the blast chiller until completely hardened.

## RED FRUITS CRUNCHY

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### INGREDIENTS

PRALIN DELICRISP FRUITS ROUGES

To Taste

### PREPARATION

- Spread PRALIN DELICRISP FRUITS ROUGES between two sheets of parchment paper (1-2mm thick).
- Put in the fridge or blast chiller until completely hardened.
- Cut some discs with a diameter of 7 cm.

## SOUR CHERRY FILLING

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### INGREDIENTS

FRUTTIDOR AMARENA

To Taste

### PREPARATION

- Blend FRUTTIDOR AMARENA and store in the fridge.

## SOUR CHERRY GLAZE

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### INGREDIENTS

MIRROR NEUTRAL

g 300

FRUTTIDOR AMARENA

g 50

RED FOOD COLORING

To Taste

### PREPARATION

- Blend FRUTTIDOR AMARENA and add it to MIRROR NEUTRO (previously heated at 55°C).
- Add red food coloring and mix using a hand blender until smooth (be careful not to incorporate air).
- Put in the fridge for at least 2 hours.
- Before using the glaze, heat it at 50-55°C and use it at 45°C

## FINAL COMPOSITION

- Put a disc of almond financier in the DOBLA single-serve chocolate tartlet (7 cm diameter).
- Whip the namelaka in a planetary mixer and spread a layer in the tartlet. Leave a small circle in the middle and fill it with FRUTTIDOR AMARENA.
- Place a disc of red fruits crunchy over the top of the tartlet.
- Glaze three chibust cream spheres with sour cherry glaze.
- Place the glazed spheres in the center of the tartlet.

Decorate using WHITE SPOTS ORIGINAL and PETIT LOVE by Dobra.

## RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO

CHOCOLATIER AND PASTRY CHEF