



RED FRUITS TARTLET - MOTHER'S DAY

RED FRUITS SINGLE-SERVE WITH A SLIGHT CITRUS AROMA

DIFFICULTY LEVEL



ALMOND FINANCIER

INGREDIENTS

AVOLETTA
TYPE 0 WHITE FLOUR
CORNSTARCH
VIGOR BAKING
EGG WHITES
UNSALTED BUTTER 82% FAT

g 550
g 50
g 50
g 4
g 370
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)
JOYPASTE VANIGLIA BIANCA
LILLY NEUTRO
SINFONIA CIOCCOLATO BIANCO 33%
LIQUID CREAM 35% FAT

g 150
g 10
g 35
g 325
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

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

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

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

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

INGREDIENTS

FRUTTIDOR AMARENA

To Taste

PREPARATION

- Blend FRUTTIDOR AMARENA and store in the fridge.

SOUR CHERRY GLAZE

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