



ROSE PETALS TART

CREAMY SANTO DOMINGO CHOCOLATE

INGREDIENTS

- FULL-FAT MILK (3,5% FAT)
- LIQUID CREAM
- CASTER SUGAR
- PASTEURIZED YOLK
- MINUETTO LATTE SANTO DOMINGO 38%
- MINUETTO FONDENTE SANTO DOMINGO 75%
- JOYPASTE ROSA

PREPARATION

- g 300 Mix
- g 200 cold with a whisk the first 4
- g 100 ingredients and microwave a
- g 100 8585°C Immediately block the
- g 150 cooking by inserting the chocolates Mix
- g 200 for a couple of minutes, insert the
- g 20 Joypaste Rosa, mix and pour the
- creamy inside molds of
- silicone in the shape of a hemisphere Ø 6 7 cm e
- break down negatively

WHITE CHOCOLATE AND ALMOND FINANCIER

INGREDIENTS

AVOLETTA	g 500
FLOUR	g 50
VIGOR BAKING	g 3
CORNSTARCH	g 30
EGG WHITES	g 370
UNSALTED BUTTER 82% FAT	g 80
SINFONIA CIOCCOLATO BIANCO 33%	g 150

PREPARATION

Mix and sift the powders
avoletta, flour, corn starch and
baking). melt the chocolate,
insert the soft butter and make
a ganache. Combine the egg whites
powders then add the ganache .
Spread out on a paper-lined baking sheet
from the oven and cook at 180 180°C for 12 15
about minutes

CRUNCHY LAYER

INGREDIENTS

PRALIN DELICRISP TROPICAL	To Taste
---------------------------	----------

PREPARATION

roll out to 2mm, cool and cup a 6cm diameter disk of Pralin delicrisp tropical

PEACH STUFFING

INGREDIENTS

FRUTTIDOR PESCA	To Taste
-----------------	----------

PREPARATION

Arrange a thin layer of Fruttidor Pesca

FINAL COMPOSITION

Deposit

on the bottom of the 7cm Dobla tartlet in chocolate a thin layer of Pralin Delicrisp Tropical, fill up to 2/3 with the Fruttidor Pesca and place a Ø 6 cm disk of Financier Unmould the hemisphere of creamy and place it on the tartlet Put in negative for 30 minutes then spray the whole tartlet with red velvet effect Stick the various Rose Petals Pink of Dobla on the hemisphere in to completely cover the surface Or sprinkle chocolate chips previously with red cocoa butter

RECIPE CREATED FOR YOU BY OMAR BUSI

PASTRY CHEF AND CHOCOLATIER