



SPECULOOS PARFAITS

SPECULOOS SHORTCRUST

INGREDIENTS

TOP FROLLA	Kg 1
SOFTENED BUTTER	g 400
FULL-FAT MILK (3,5% FAT)	g 50
EGGS	g 50
SALT	g 5
CINNAMON POWDER	g 20/25
RAW SUGAR	g 200

PREPARATION

Mix all ingredients in planetary with leaf for 5 minutes at low speed.

Let the dough rest well covered for at least 2 hours in the refrigerator.

Create a crumble with the help of a grid or grater, cool and bake inside a 20cm diameter steel ring for 15 min at 170 degrees

Alternatively Roll out the dough with dough sheeter at a height of about 3 mm, print with a ring diameter 20cm

CRUNCHY BASE

INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL	To Taste
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PREPARATION

Roll out the product, using a rolling pin or dough sheeter, between two sheets of baking paper at a height of about 3mm.

Refrigerate it for at least 15 minutes and then pair it in 18cm diameter discs and store in the freezer until ready to use.

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INGREDIENTS

TENDER MIX	g 300
JOYCREAM SPECULOOS	g 390
LIQUID CREAM	L 1

PREPARATION

Whip in cream planetary and TENDER MIX at medium speed for a few minutes, until you have a semi whipped mixture, add gently with a marisa the JOYCREAM SPECULOOS
alternatively you can blend JOYCREAM SPECULOOS to have a more intense flavor

FRUIT FILLING

INGREDIENTS

JOYFRUIT APPLE PIE	To Taste
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INGREDIENTS

JOYCREAM SPECULOOS	To Taste
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RECIPE CREATED FOR YOU BY DAVIDE LISTA

PASTRY CHEF