



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 |
|---------------------------------------|----------|

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.

SPECULOOS PARFAITS

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 |
|--------------------|----------|

ICING

INGREDIENTS

| | |
|--------------------|----------|
| JOYCREAM SPECULOOS | To Taste |
|--------------------|----------|

RECIPE CREATED FOR YOU BY DAVIDE LISTA

PASTRY CHEF