



## TREASURE CHEST

SINGLE SERVE MADE USING DOBLA FILLABLE.

DIFFICULTY LEVEL



### ALMOND SHORTCRUST

#### INGREDIENTS

TOP FROLLA  
UNSALTED BUTTER 82% FAT  
EGGS  
ALMOND FLOUR

g 500  
g 175  
g 50  
g 50

#### PREPARATION

Mix the TOP FROLLA with butter, add one by one the eggs and then the sifted flour.  
Mix well to obtain a homogeneous consistency. Let cool.  
Laminate the dough to 2mm and let it rest a few hours in the fridge.  
With the dough cup cut out the necessary size.  
Cook at 165 °C for 8 min.  
With the scraps realize a cruble.  
Cook at 165 °C for 8 min.

### WHITE CHOCOLATE CANTILLY

#### INGREDIENTS

MILK 3.5% FAT  
JOYPASTE VANIGLIA BIANCA  
LILLY NEUTRO  
SINFONIA CIOCCOLATO BIANCO 33%  
LIQUID CREAM 35% FAT

g 100  
g 5  
g 15  
g 170  
g 200

#### PREPARATION

Heat milk with JOYPASTE at 85°C.  
Add the LILLY and emulsify.  
Add chocolate and emulsify.  
Always emulsifying add the cold liquid cream.  
Allow to crystallize in the refrigerator about 8 hours.

## STRAWBERRY FILLING

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### INGREDIENTS

FRUTTIDOR FRAGOLA

To Taste

### FINAL COMPOSITION

Whip the chantilly in a planetary mixer at medium speed to obtain a foamy consistency.

Place a light layer of chantilly inside the RED HEART COUPOLE DOBLA.

Insert the shortcrust pastry, a small amount of chantilly and the FRUTTIDOR.

Repeat the procedure.

Place the RED HEART COUPOLE DOBLA on the shortbread.

**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF