



MONO PINEAPPLE AND ALMOND

GLUTEN FREE and LACTOSE FREE plate desserts

DIFFICULTY LEVEL



GLUTEN FREE AND LACTOSE FREE SHORT PASTRY - LEMON AND POPPY

INGREDIENTS

TOP FROLLA GLUTEN FREE

g 1000

UNSALTED BUTTER

g 300

EGGS

g 150

POPPY SEEDS

g 100

PASTA AROMATIZZANTE LIMONE

g 30

PREPARATION

Mix all the ingredients in a planetary mixer with the leaf.

Roll out the pastry between 2 sheets of baking paper, roll it to the desired thickness and place in the refrigerator to rest for at least 2 hours.

cut out some shortcrust pastry disks of the diameter according to the chosen tartlet, bake the empty bottoms in Formasil molds at 170 degrees for 10/15 minutes.

ANANAS FILLING

INGREDIENTS

FRUTTIDOR ANANAS

To Taste

PREPARATION

Once cooled, fill the tartlets with FRUTTIDOR ANANAS lightly blended previously

ALMOND MOUSSE - LACTOSE FREE

INGREDIENTS

WATER	g 16
LACTOSE-FREE MILK	g 80
SUGAR	g 230
JOYPASTE MANDORLA TOSTATA	g 160
	g 40-50
	g 740

PREPARATION

Rehydrate the gelatin with water.
Bring the milk to a gentle boil along with the sugar and almond paste
insert the rehydrated gelatin and blend with an immersion blender, once the mixture reaches 28-30 degrees, gently add the semi-whipped cream.
Pour into half-sphere molds that match the tartlet.

SPRAY JELLY

INGREDIENTS

MIRROR NEUTRAL	g 200
WATER	g 10

PREPARATION

Mix MIRROR NEUTRAL with water and bring to a slight boil

Pour into the gun and spray on the frozen hemispheres

FINAL COMPOSITION

Place the frozen and jellied mousse hemispheres directly
on top of the tartlets filled with FRUTTIDOR PINEAPPLE.
Decorate the plate with FRUTTIDOR PINEAPPLE, chopped almonds and crumbled shortcrust pastry



RECIPE CREATED FOR YOU BY **DAVIDE LISTA**

PASTRY CHEF

