



PETIT GATEAUX: MILLIONAIRE

RE-INVENTING A CLASSIC INTO A SINGLE SERVE

DIFFICULTY LEVEL



COCOA SHORTCRUST

INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT	g 350
SUGAR	g 120
EGGS	g 180
CACAO IN POLVERE	g 80

PREPARATION

Mix all ingredients in a planetary mixer equipped with paddle at medium speed until a homogeneous mass is obtained.

Let the pastry rest in the refrigerator for a couple of hours.

Roll out the pastry to a thickness of 3mm, make tartellettes of 8 cm in diameter and bake at 165C ° for 12-15min.

CHOCOLATE CRUNCHY LAYER

INGREDIENTS

CHOCOSMART CIOCCOLATO - MELTED AT 30°C	g 60
PRALIN DELICRISP NOIR	g 140

PREPARATION

Mix the ingredients.

VANILLA SPONGE

INGREDIENTS

IRCA GENOISE	g 1000
EGGS - WARM	g 1200
HONEY	g 90
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 10

PREPARATION

Whip all the ingredients in a planetary mixer for 10-12 minutes with a medium-high speed.

Evenly spread the whipped dough on sheets of parchment paper to a thickness of half a centimeter.

Cook for about 8 minutes at 200-220 ° C with the valve closed.

Refrigerate once cooked.

CARAMEL NAMELAKA

INGREDIENTS

MILK 3.5% FAT	g 500
GLUCOSIO	g 20
RENO CONCERTO LACTEE CARAMEL	g 700
LIQUID CREAM 35% FAT	g 400
LILLY NEUTRO	g 80

PREPARATION

Bring milk and GLUCOSE to the boil, add LILLY and blend with a whisk.

Pour the liquid onto the chocolate and emulsify with an immersion blender, While emulsifying add the liquid cream.

When the cream is fully emulsified, refrigerate the namelaka overnight.

FINAL COMPOSITION

Fill the bottom of the tartlet with a layer of crunchy layer and close the top with a disc of rollé.

Whip the namelaka in a planetary mixer with paddle at medium speed for 5 minutes.

Decorate the cake with a namelaka tuft.

Decorate with BLING DARK and MINI ELEGANCE MILK DOBLA.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF