



Monoportion Belle Hélène

- Short-pastry recipe:

INGREDIENTS

TOP FROLLA	g 1.000
UNSALTED BUTTER 82% FAT	g 500
SUGAR	g 100
EGG YOLK	g 100
BURRO DI CACAO	To Taste

PREPARATION

Knead all the ingredients in a planetary mixer equipped with a paddle, until obtaining a well-blended dough. Place in the refrigerator for at least one hour. Roll out the short-pastry with a sheeter to a layer of 2-3 mm. Make some monoportion tarts and bake at 180°C for 10-12 minutes. Once cooled, spread a little quantity of tempered white chocolate or cocoa butter inside the tart in order to make it waterproof.

- Short-pastry recipe:

INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%	g 275
MILK	g 150
GLUCOSE	g 7,5
LIQUID CREAM 35% FAT	g 300
LILLY NEUTRO	g 25
JOYPASTE NOCCIOLA PIEMONTE	g 80

PREPARATION

Knead all the ingredients in a planetary mixer equipped with a paddle, until obtaining a well-blended dough. Place in the refrigerator for at least one hour. Roll out the short-pastry with a sheeter to a layer of 2-3 mm. Make some monoportion tarts and bake at 180°C for 10-12 minutes. Once cooled, spread a little quantity of tempered white chocolate or cocoa butter inside the tart in order to make it waterproof.

- Short-pastry recipe:

INGREDIENTS

FRUTTIDOR PERA	g 400
WATER	g 100
LILLY NEUTRO	g 100

PREPARATION

Knead all the ingredients in a planetary mixer equipped with a paddle, until obtaining a well-blended dough. Place in the refrigerator for at least one hour. Roll out the short-pastry with a sheeter to a layer of 2-3 mm. Make some monoportion tarts and bake at 180°C for 10-12 minutes. Once cooled, spread a little quantity of tempered white chocolate or cocoa butter inside the tart in order to make it waterproof.

Step 4

INGREDIENTS

PASTA BITTER	To Taste
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