



## Cassis and Nocciolina pie

### Shortbread

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#### INGREDIENTS

TOP FROLLA  
UNSALTED BUTTER 82% FAT  
EGGS  
ALMOND FLOUR  
CASTER SUGAR

g 1400  
g 350  
g 225  
g 150  
g 120

#### PREPARATION

Mix all the ingredients in a planetary mixer with the leaf. Spread the pastry between 2 sheets of baking paper and roll it to a thickness of 3 mm and refrigerate to rest.  
Line the micro-perforated molds and bake in a ventilated oven at 170 ° C for the first 5 minutes, then lower to 160 ° C for another 10-13 minutes. Open valve.

### Cassis chantilly

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#### INGREDIENTS

MILK  
JOYPASTE CASSIS  
LILLY NEUTRO  
SINFONIA CIOCCOLATO BIANCO  
LIQUID CREAM 35% FAT

g 200  
g 35  
g 40  
g 350  
g 300

#### PREPARATION

Heat the fresh milk slightly and add the Lilly Neutro then the white chocolate and make a ganache. Finally insert the Joypaste cassis and the cream at a temperature of about 5 ° C. Mix very well with a blender then pour into a bowl. Contact film to let crystalize a night in the fridge. The following morning, whisk in a planetary mixer.

## Cassis jelly

### INGREDIENTS

HOT WATER	g 450
JOYPASTE CASSIS	g 45
CASTER SUGAR	g 150
RIFLEX POWDER NEUTRAL	g 30

### PREPARATION

Bring the water to the boil. Mix reflex powder and sugar with a whisk. Add to the water and mix well, add the joypaste cassis and bring to the boil again. Strain into silicone molds and chop.

## Peanut cream

### INGREDIENTS

SINFONIA CIOCCOLATO BIANCO	g 100
JOYPASTE NOCCIOLINA	g 90
	g 10

### PREPARATION

Dissolve the ingredients at 40 ° C.

## Glaze

### INGREDIENTS

MIRROR NEUTRAL	To Taste
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### PREPARATION

Cover the cake surface with MIRROR NEUTRAL colored purple or lilac.

### FINAL COMPOSITION

Isolate the tart with white chocolate, dress at the base the fruity chantilly, insert the cassis jelly, cover with another layer of fruity chantilly and finish with the salted peanut cremino.

Cover the surface of the cake with MIRROR NEUTRO colored in purple or lilac.

With a little piping bag, create irregular lines on the surface of the cake and decorate with semi-candied fruit and silver leaves.



RECIPE CREATED FOR YOU BY **MATTEO REGHENZANI**

PASTRY CHEF