



ROSE PETALS TART

Creamy Santo Domingo chocolate

INGREDIENTS

FULL-FAT MILK (3,5% FAT)
LIQUID CREAM
CASTER SUGAR
PASTEURIZED YOLK
MINUETTO LATTE SANTO DOMINGO 38%
MINUETTO FONDENTE SANTO DOMINGO 75%
JOYPASTE ROSA

| | |
|-------|--|
| g 300 | Mix |
| g 200 | cold with a whisk the first 4 |
| g 100 | ingredients and microwave a |
| g 100 | 8585°C Immediately block the |
| g 150 | cooking by inserting the chocolates Mix |
| g 200 | for a couple of minutes, insert the |
| g 20 | Joypaste Rosa, mix and pour the |
| | creamy inside molds of |
| | silicone in the shape of a hemisphere Ø 6 7 cm e |
| | break down negatively |

PREPARATION

white chocolate and almond financier

INGREDIENTS

| | |
|----------------------------|-------|
| AVOLETTA | g 500 |
| FLOUR | g 50 |
| VIGOR BAKING | g 3 |
| CORNSTARCH | g 30 |
| EGG WHITES | g 370 |
| UNSALTED BUTTER 82% FAT | g 80 |
| SINFONIA CIOCCOLATO BIANCO | g 150 |

PREPARATION

Mix and sift the powders
avoletta, flour, corn starch and
baking). melt the chocolate,
insert the soft butter and make
a ganache. Combine the egg whites
powders then add the ganache .
Spread out on a paper-lined baking sheet
from the oven and cook at 180 180°C for 12 15
about minutes

crunchy layer

INGREDIENTS

| | |
|---------------------------|----------|
| PRALIN DELICRISP TROPICAL | To Taste |
|---------------------------|----------|

PREPARATION

roll out to 2mm, cool and cup a 6cm diameter disk of Pralin delicrisp tropical

peach stuffing

INGREDIENTS

| | |
|-----------------|----------|
| FRUTTIDOR PESCA | To Taste |
|-----------------|----------|

PREPARATION

Arrange a thin layer of Fruttidor Pesca

FINAL COMPOSITION

Deposit

on the bottom of the 7cm Dobla tartlet in chocolate a thin layer of Pralin Delicrisp Tropical, fill up to 2/3 with the Fruttidor Pesca and place a Ø 6 cm disk of Financier Unmould the hemisphere of creamy and place it on the tartlet Put in negative for 30 minutes then spray the whole tartlet with red velvet effect Stick the various Rose Petals Pink of Dobla on the hemisphere in to completely cover the surface Or sprinkle chocolate chips previously with red cocoa butter



RECIPE CREATED FOR YOU BY **OMAR BUSI**

PASTRY CHEF AND CHOCOLATIER