



Treasure chest

Single serve made using DOBLA fillable.

DIFFICULTY LEVEL



ALMOND SHORTCRUST

INGREDIENTS

TOP FROLLA

UNSALTED BUTTER 82% FAT

EGGS

ALMOND FLOUR

PREPARATION

g 500 Mix the TOP FROLLA with butter, add one by one the eggs and then the sifted flour.

g 175 Mix well to obtain a homogeneous consistency. Let cool.

g 50 Lamine the dough to 2mm and let it rest a few hours in the fridge.

g 50 With the dough cup cut out the necessary size.

Cook at 165 °C for 8 min.

With the scraps realize a cruble.

Cook at 165 °C for 8 min.

WHITE CHOCOLATE CANTILLY

INGREDIENTS

MILK 3.5% FAT

JOYPASTE VANIGLIA BIANCA

LILLY NEUTRO

SINFONIA CIOCCOLATO BIANCO

LIQUID CREAM 35% FAT

PREPARATION

g 100 Heat milk with JOYPASTE at 85°C.

g 5 Add the LILLY and emulsify.

g 15 Add chocolate and emulsify.

g 170 Always emulsifying add the cold liquid cream.

g 200 Allow to crystallize in the refrigerator about 8 hours.

STRAWBERRY FILLING

INGREDIENTS

FRUTTIDOR FRAGOLA

To Taste

FINAL COMPOSITION

Whip the chantilly in a planetary mixer at medium speed to obtain a foamy consistency.

Place a light layer of chantilly inside the RED HEART COUPOLE DOBLA.

Insert the shortcrust pastry, a small amount of chantilly and the FRUTTIDOR.

Repeat the procedure.

Place the RED HEART COUPOLE DOBLA on the shortbread.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF