



## MONO PINEAPPLE AND ALMOND

### GLUTEN FREE AND LACTOSE FREE PLATE DESSERTS

DIFFICULTY LEVEL



#### GLUTEN FREE AND LACTOSE FREE SHORT PASTRY - LEMON AND POPPY

##### INGREDIENTS

TOP FROLLA GLUTEN FREE	g 1000
UNSALTED BUTTER	g 300
EGGS	g 150
POPPY SEEDS	g 100
PASTA AROMATIZZANTE LIMONE	g 30

##### PREPARATION

Mix all the ingredients in a planetary mixer with the leaf.

Roll out the pastry between 2 sheets of baking paper, roll it to the desired thickness and place in the refrigerator to rest for at least 2 hours.

cut out some shortcrust pastry disks of the diameter according to the chosen tartlet, bake the empty bottoms in Formasil molds at 170 degrees for 10/15 minutes.

#### ANANAS FILLING

##### INGREDIENTS

FRUTTIDOR ANANAS	To Taste
------------------	----------

##### PREPARATION

Once cooled, fill the tartlets with FRUTTIDOR ANANAS lightly blended previously

#### ALMOND MOUSSE - LACTOSE FREE

##### INGREDIENTS

WATER	g 16
LACTOSE-FREE MILK	g 80
SUGAR	g 230
JOYPASTE MANDORLA TOSTATA	g 160
	g 40-50
	g 740

##### PREPARATION

Rehydrate the gelatin with water.

Bring the milk to a gentle boil along with the sugar and almond paste insert the rehydrated gelatin and blend with an immersion blender, once the mixture reaches 28-30 degrees, gently add the semi-whipped cream.

Pour into half-sphere molds that match the tartlet.

## SPRAY JELLY

---

### INGREDIENTS

MIRROR NEUTRAL

g 200

WATER

g 10

### PREPARATION

Mix MIRROR NEUTRAL with water and bring to a slight boil

Pour into the gun and spray on the frozen hemispheres

### FINAL COMPOSITION

Place the frozen and jellied mousse hemispheres directly on top of the tartlets filled with FRUTTIDOR PINEAPPLE.

Decorate the plate with FRUTTIDOR PINEAPPLE, chopped almonds and crumbled shortcrust pastry



**RECIPE CREATED FOR YOU BY DAVIDE LISTA**

PASTRY CHEF