

PETIT GATEAUX: MILLIONAIRE

RE-INVENTING A CLASSIC INTO A SINGLE SERVE

DIFFICULTY LEVEL B B





COCOA SHORTCRUST

INGREDIENTS		PREPARATION
TOP FROLLA	g 1000	Mix all ingredients in a planetary mixer equipped with paddle at medium speed until a homogeneous
UNSALTED BUTTER 82% FAT	g 350	mass is obtained.
SUGAR	g 120	Let the pastry rest in the refrigerator for a couple of hours.
EGGS	g 180	Roll out the pastry to a thickness of 3mm, make tartellettes of 8 cm in diameter and bake at 165C °
CACAO IN POLVERE	g 80	for 12-15min.

CHOCOLATE CRUNCHY LAYER

INGREDIENTS		PREPARATION
CHOCOSMART CIOCCOLATO - MELTED AT 30°C	g 60	Mix the ingredients.
PRALIN DELICRISP NOIR	g 140	

VANILLA SPONGE

INGREDIENTS		PREPARATION
IRCA GENOISE	g 1000	Whip all the ingredients in a planetary mixer for 10-12 minutes with a medium-high speed.
EGGS - WARM	g 1200	Evenly spread the whipped dough on sheets of parchment paper to a thickness of half a centimeter.
HONEY	g 90	Cook for about 8 minutes at 200-220 ° C with the valve closed.
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 10	Refrigerate once cooked.



CARAMEL NAMELAKA

INGREDIENTS		PREPARATION
MILK 3.5% FAT	g 500	Bring milk and GLUCOSE to the boil, add LILLY and blend with a whisk.
GLUCOSIO	g 20	Pour the liquid onto the chocolate and emulsify with an immersion blender,
RENO CONCERTO CIOCCOLATO LACTEE CARAMEL	g 700	While emulsifying add the liquid cream.
LIQUID CREAM 35% FAT	g 400	When the cream is fully emulsified, refrigerate the namelaka overnight.
LILLY NEUTRO	g 80	

FINAL COMPOSITION

Fill the bottom of the tartlet with a layer of crunchy layer and close the top with a disc of rollé.

Whip the namelaka in a planetary mixer with paddle at medium speed for 5 minutes.

Decorate the cake with a namelaka tuft.

Decorate with BLING DARK and MINI ELEGANCE MILK DOBLA.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF

