



## PETIT GATEAUX: MILLIONAIRE

RE-INVENTING A CLASSIC INTO A SINGLE SERVE

DIFFICULTY LEVEL



### COCOA SHORTCRUST

#### INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT	g 350
SUGAR	g 120
EGGS	g 180
CACAO IN POLVERE	g 80

#### PREPARATION

Mix all ingredients in a planetary mixer equipped with paddle at medium speed until a homogeneous mass is obtained.

Let the pastry rest in the refrigerator for a couple of hours.

Roll out the pastry to a thickness of 3mm, make tartellettes of 8 cm in diameter and bake at 165C ° for 12-15min.

### CHOCOLATE CRUNCHY LAYER

#### INGREDIENTS

CHOCOSMART CIOCCOLATO - MELTED AT 30°C	g 60
PRALIN DELICRISP NOIR	g 140

#### PREPARATION

Mix the ingredients.

### VANILLA SPONGE

#### INGREDIENTS

IRCA GENOISE	g 1000
EGGS - WARM	g 1200
HONEY	g 90
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 10

#### PREPARATION

Whip all the ingredients in a planetary mixer for 10-12 minutes with a medium-high speed.

Evenly spread the whipped dough on sheets of parchment paper to a thickness of half a centimeter.

Cook for about 8 minutes at 200-220 ° C with the valve closed.

Refrigerate once cooked.

## CARAMEL NAMELAKA

### INGREDIENTS

MILK 3.5% FAT

GLUCOSIO

RENO CONCERTO LACTEE CARAMEL

LIQUID CREAM 35% FAT

LILLY NEUTRO

### 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.

### PREPARATION

g 500 Bring milk and GLUCOSE to the boil, add LILLY and blend with a whisk.  
g 20 Pour the liquid onto the chocolate and emulsify with an immersion blender,  
g 700 While emulsifying add the liquid cream.  
g 400 When the cream is fully emulsified, refrigerate the namelaka overnight.  
g 80



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF