



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 Laminare 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 33%
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.

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