

WINTER DELIGHT

WINTER DESSERT WITH A PISTACHIO FINANCIER AND SINFONIA CARAMEL ORO CHOCOLATE.

DIFFICULTY LEVEL B B







SHORTCRUST

INGREDIENTS		PREPARATION
TOP FROLLA	g 1050	Mix all the ingredients in the planetary mixer with paddle, until a homogeneous consistency, put in
UNSALTED BUTTER 82% FAT	g 260	the fridge to rest for 1h.
EGGS	g 175	Stretch to 4mm and fill the tart molds.
ALMOND FLOUR	g 115	
SUGAR	g 90	
SALT	g 4	

PISTACCHIO FINANCIER

INGREDIENTS		PREPARATION
PISTACCHIO TRITATO SGUSCIATO 0-2	g 138	Mix all the dry ingredients with a whisk.
CONFECTIONER'S SUGAR	g 138	Stirring constantly add the egg white and finally the butter, until obtained a smooth batter.
VIGOR BAKING	g 2	
ALL-PURPOSE FLOUR	g 25	
CORNSTARCH	g 25	
EGG WHITES	g 185	
UNSALTED BUTTER 82% FAT - MELTED	g 60	



CARAMEL ORO CREMEUX

INGREDIENTS		PREPARATION
SINFONIA CIOCCOLATO CARAMEL ORO	g 220	Make a crème anglaise by combining the liquids and the egg yolk, bringing everything to 82°C
EGG YOLK	g 50	Add the LILLY and the chocolate and emulsify.
LILLY NEUTRO	g 25	Pour into silicone mold and freeze.
MILK 3.5% FAT	g 125	
LIQUID CREAM 35% FAT	g 125	

CARAMEL ORO MIRROR

INGREDIENTS		PREPARATION
WATER - FOR THE GELATINE	g 132	Bring water, sugar and glucose to 103 degrees.
GELATIN POWDER OR SHEETS 200 BLOOM	g 22	Add the rehydrated gelatin with the water, the condensed milk and the chocolate
WATER	g 150	Refrigerate overnight.
SUGAR	g 300	
GLUCOSIO	g 300	
SKIM CONDENSED MILK	g 200	
SINFONIA CIOCCOLATO CARAMEL ORO	g 250	

FINAL COMPOSITION

Half fill the shortcrust tart with the financier, cook at 175°C for 18-20min.

Unmold the cremeux and glaze it with the mirror heated to 37°C

Place the cremeux on the tart, decorate with LACE LEAVES MILK ASSORTMENT DOBLA.





RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF

