



HEART COOKIES TART

COOKIES

INGREDIENTS

FLOUR
UNSALTED BUTTER 82% FAT
RENO CONCERTO FONDENTE 72%
CASTER SUGAR
MUSCOVADO SUGAR
EGGS
SALT
VIGOR BAKING
GOCCIOLONI CIOCCOLATO FONDENTE

g 410
g 260
g 100
g 200
g 200
g 100
g 5
g 8
g 430

PREPARATION

melt
the 100 g of dark chocolate at 4545°C, add the
cubed butter and mix until obtaining a
homogeneous mixture Put flour and butter in
planetary mixer to work with leaf you have to get one
sandy mixture Add sugar/salt/baking e
vanilla and continue to work Slowly insert the
eggs at room temperature (leave to incorporate
good) At the end, add the big droplets of dark chocolate and continue
to mix gently until a mixture is obtained
homogeneous Put in the fridge to recrystallize Process
the dough and roll out to 0.7 mm inside shapes a
steel heart Cook for 10 minutes at 165 C Leave to cool on a rack

NAMELAKA WHITE CHOCOLATE AND YOGURT

INGREDIENTS

FULL-FAT MILK (3,5% FAT)
LIQUID CREAM
GLUCOSIO
LILLY NEUTRO
SINFONIA CIOCCOLATO BIANCO
LOW-FAT YOGURT
LIQUID CREAM
JOYPASTE VANIGLIA MADAGASCAR/BOURBON

g 350
g 150
g 20
g 100
g 330
g 300
g 750
g 25

PREPARATION

Warm up
lightly fresh milk and cream with the
glucose, add the Lilly Neutro then the chocolate
white and make a ganache Insert the yogurt
and lastly the cream at a temperature of about 55°C
You must obtain a liquid mixture to mature in
fridge for a whole night. The following day, assemble
lightly in the planetary mixer with a whisk

FOREST FRUIT FILLING

INGREDIENTS

FRUTTIDOR FRUTTI DI BOSCO

To Taste

PREPARATION

arrange a light layer of fruttidor berries on the surface of the cookie

FINAL COMPOSITION

Fill the heart shaped mould with the cookie dough and bake.

Once cooked leave to rest a few minutes before unmoulding.

Whip the namelaka and using a piping bag with round nozzle decorate the surface with tufts of namelaka.

Pipe between the namelaka tufts some fruttidor.

Decorate the dessert with a heart shaped layer of tempered dark chocolate.

Decorate with DOBLA decorations



RECIPE CREATED FOR YOU BY OMAR BUSI

PASTRY CHEF AND CHOCOLATIER