



## 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