



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