

# **MONOPORTION BELLE HÉLÈNE**

# - SHORT-PASTRY RECIPE:

REDIENTS		PREPARATION	
TOP FROLLA	g 1.000	Knead all the ingredients in a pla blended dough. Place in the refr	
UNSALTED BUTTER 82% FAT	g 500	sheeter to a layer of 2-3 mm. Ma minutes. Once cooled, spread a	
SUGAR	g 100	the tart in order to make it waterp	
EGG YOLK	g 100		
BURRO DI CACAO	To Taste		

planetary mixer equipped with a paddle, until obtaining a wellfrigerator for at least one hour. Roll out the short-pastry with a Make some monoportion tarts and bake at 180°C for 10-12 a little quantity of tempered white chocolate or cocoa butter inside erproof.

### - SHORT-PASTRY RECIPE:

NGREDIENTS		
SINFONIA CIOCCOLATO LATTE 38%	g 275	Knead all blended d
MILK	g 150	sheeter to minutes. (
GLUCOSE	g 7,5	the tart in
LIQUID CREAM 35% FAT	g 300	
LILLY NEUTRO	g 25	
JOYPASTE NOCCIOLA PIEMONTE	g 80	

#### IN

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FRUTTIDOR PERAg 400blended dough. Place in the refrigerator for at least one hour. Roll out the short-pastr sheeter to a layer of 2-3 mm. Make some monoportion tarts and bake at 180°C for 10 minutes. Once cooled, spread a little quantity of tempered white chocolate or cocoa b the tart in order to make it waterproof.LILLY NEUTROg 100	pastry with a for 10-12

# STEP 4

# INGREDIENTS

PASTA BITTER

To Taste

