



## ROSE PETALS TART

### CREAMY SANTO DOMINGO CHOCOLATE

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#### INGREDIENTS

FULL-FAT MILK (3,5% FAT)

LIQUID CREAM

CASTER SUGAR

PASTEURIZED YOLK

MINUETTO LATTE SANTO DOMINGO 38%

MINUETTO FONDENTE SANTO DOMINGO 75%

JOYPASTE ROSA

#### PREPARATION

g 300 Mix  
g 200 cold with a whisk the first 4  
g 100 ingredients and microwave a  
g 100 8585°C Immediately block the  
g 150 cooking by inserting the chocolates Mix  
g 200 for a couple of minutes, insert the  
g 20 Joypaste Rosa, mix and pour the  
creamy inside molds of  
silicone in the shape of a hemisphere Ø 6 7 cm e  
break down negatively

## WHITE CHOCOLATE AND ALMOND FINANCIER

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### INGREDIENTS

AVOLETTA  
FLOUR  
VIGOR BAKING  
CORNSTARCH  
EGG WHITES  
UNSALTED BUTTER 82% FAT  
SINFONIA CIOCCOLATO BIANCO

g 500  
g 50  
g 3  
g 30  
g 370  
g 80  
g 150

### PREPARATION

Mix and sift the powders  
avoletta, flour, corn starch and  
baking). melt the chocolate,  
insert the soft butter and make  
a ganache. Combine the egg whites  
powders then add the ganache .  
Spread out on a paper-lined baking sheet  
from the oven and cook at 180 180°C for 12 15  
about minutes

## CRUNCHY LAYER

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### INGREDIENTS

PRALIN DELICRISP TROPICAL

To Taste

### PREPARATION

roll out to 2mm, cool and cup a 6cm diameter disk of Pralin delicrisp tropical

## PEACH STUFFING

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### INGREDIENTS

FRUTTIDOR PESCA

To Taste

### PREPARATION

Arrange a thin layer of Fruttidor Pesca

## FINAL COMPOSITION

### Deposit

on the bottom of the 7cm Dobla tartlet in chocolate a thin layer of Pralin Delicrisp Tropical, fill up to 2/3 with the Fruttidor Pesca and place a Ø 6 cm disk of Financier Unmould the hemisphere of creamy and place it on the tartlet Put in negative for 30 minutes then spray the whole tartlet with red velvet effect Stick the various Rose Petals Pink of Dobla on the hemisphere in to completely cover the surface Or sprinkle chocolate chips previously with red cocoa butter



**RECIPE CREATED FOR YOU BY OMAR BUSI**

PASTRY CHEF AND CHOCOLATIER