



## SPECULOOS PARFAITS

### SPECULOOS SHORTCRUST

#### INGREDIENTS

TOP FROLLA  
SOFTENED BUTTER  
FULL-FAT MILK (3,5% FAT)  
EGGS  
SALT  
CINNAMON POWDER  
RAW SUGAR

Kg 1  
g 400  
g 50  
g 50  
g 5  
g 20/25  
g 200

#### PREPARATION

Mix all ingredients in planetary with leaf for 5 minutes at low speed.  
Let the dough rest well covered for at least 2 hours in the refrigerator.  
Create a crumble with the help of a grid or grater, cool and bake inside a 20cm diameter steel ring for 15 min at 170 degrees  
Alternatively Roll out the dough with dough sheeter at a height of about 3 mm, print with a ring diameter 20cm

### CRUNCHY BASE

#### INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL

To Taste

#### PREPARATION

Roll out the product, using a rolling pin or dough sheeter, between two sheets of baking paper at a height of about 3mm.  
Refrigerate it for at least 15 minutes and then pair it in 18cm diameter discs and store in the freezer until ready to use.

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### INGREDIENTS

TENDER MIX	g 300
JOYCREAM SPECULOOS	g 390
LIQUID CREAM	L 1

### PREPARATION

Whip in cream planetary and TENDER MIX at medium speed for a few minutes, until you have a semi whipped mixture, add gently with a marisa the JOYCREAM SPECULOOS alternatively you can blend JOYCREAM SPECULOOS to have a more intense flavor

## FRUIT FILLING

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### INGREDIENTS

JOYFRUIT APPLE PIE	To Taste
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## ICING

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### INGREDIENTS

JOYCREAM SPECULOOS	To Taste
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**RECIPE CREATED FOR YOU BY DAVIDE LISTA**

PASTRY CHEF