



## TREASURE CHEST

SINGLE SERVE MADE USING DOBLA FILLABLE.

DIFFICULTY LEVEL



### ALMOND SHORTCRUST

#### INGREDIENTS

TOP FROLLA  
UNSALTED BUTTER 82% FAT  
EGGS  
ALMOND FLOUR

#### PREPARATION

g 500 Mix the TOP FROLLA with butter, add one by one the eggs and then the sifted flour.  
g 175 Mix well to obtain a homogeneous consistency. Let cool.  
g 50 Lamine the dough to 2mm and let it rest a few hours in the fridge.  
g 50 With the dough cup cut out the necessary size.  
Cook at 165 °C for 8 min.  
With the scraps realize a cruble.  
Cook at 165 °C for 8 min.

### WHITE CHOCOLATE CANTILLY

#### INGREDIENTS

MILK 3.5% FAT  
JOYPASTE VANIGLIA BIANCA  
LILLY NEUTRO  
SINFONIA CIOCCOLATO BIANCO  
LIQUID CREAM 35% FAT

#### PREPARATION

g 100 Heat milk with JOYPASTE at 85°C.  
g 5 Add the LILLY and emulsify.  
g 15 Add chocolate and emulsify.  
g 170 Always emulsifying add the cold liquid cream.  
g 200 Allow to crystallize in the refrigerator about 8 hours.

## STRAWBERRY FILLING

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### INGREDIENTS

FRUTTIDOR FRAGOLA

To Taste

### FINAL COMPOSITION

Whip the chantilly in a planetary mixer at medium speed to obtain a foamy consistency.

Place a light layer of chantilly inside the RED HEART COUPOLE DOBLA.

Insert the shortcrust pastry, a small amount of chantilly and the FRUTTIDOR.

Repeat the procedure.

Place the RED HEART COUPOLE DOBLA on the shortbread.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF