



HEART COOKIES TART

COOKIES

INGREDIENTS

FLOUR
UNSALTED BUTTER 82% FAT
RENO CONCERTO FONDENTE 72%
CASTER SUGAR
MUSCOVADO SUGAR
EGGS
SALT
VIGOR BAKING
GOCCIOLONI CIOCCOLATO FONDENTE

PREPARATION

g 410 melt
g 260 the 100 g of dark chocolate at 4545°C, add the
g 100 cubed butter and mix until obtaining a
g 200 homogeneous mixture Put flour and butter in
g 200 planetary mixer to work with leaf you have to get one
g 100 sandy mixture Add sugar/salt/baking e
g 5 vanilla and continue to work Slowly insert the
g 8 eggs at room temperature (leave to incorporate
g 430 good) At the end, add the big droplets of dark chocolate and continue
to mix gently until a mixture is obtained
homogeneous Put in the fridge to recrystallize Process
the dough and roll out to 0.7 mm inside shapes a
steel heart Cook for 10 minutes at 165 C Leave to cool on a rack

NAMELAKA WHITE CHOCOLATE AND YOGURT

INGREDIENTS

FULL-FAT MILK (3,5% FAT)
LIQUID CREAM
GLUCOSIO
LILLY NEUTRO
SINFONIA CIOCCOLATO BIANCO
LOW-FAT YOGURT
LIQUID CREAM
JOYPASTE VANIGLIA MADAGASCAR/BOURBON

g 350
g 150
g 20
g 100
g 330
g 300
g 750
g 25

PREPARATION

Warm up
lightly fresh milk and cream with the
glucose, add the Lilly Neutro then the chocolate
white and make a ganache Insert the yogurt
and lastly the cream at a temperature of about 55°C
You must obtain a liquid mixture to mature in
fridge for a whole night. The following day, assemble
lightly in the planetary mixer with a whisk

FOREST FRUIT FILLING

INGREDIENTS

FRUTTIDOR FRUTTI DI BOSCO

To Taste

PREPARATION

arrange a light layer of fruttidor berries on the surface of the cookie

FINAL COMPOSITION

Fill the heart shaped mould with the cookie dough and bake.

Once cooked leave to rest a few minutes before unmoulding.

Whip the namelaka and using a piping bag with round nozzle decorate the surface with tufuts of namelaka.

Pipe between the namelaka tufts some fruttidor.

Decorate the dessert with a heart shaped layer of tempered dark chocolate.

Decorate with DOBLA decorations



RECIPE CREATED FOR YOU BY **OMAR BUSI**

PASTRY CHEF AND CHOCOLATIER