



PETIT GATEAUX: OPERA

RE-INVENTING A CLASSIC INTO A SINGLE SERVE

DIFFICULTY LEVEL



COCOA SHORTCRUST

INGREDIENTS

TOP FROLLA

UNSALTED BUTTER 82% FAT

SUGAR

EGGS

CACAO IN POLVERE

g 1000

g 350

g 120

g 180

g 60

PREPARATION

Mix all ingredients in a planetary mixer equipped with paddle at medium speed until a homogeneous mass is obtained.

Let the pastry rest in the refrigerator for a couple of hours.

Roll out the pastry to a thickness of 3mm, make tartellettes of 8 cm in diameter and bake at 165C ° for 12-15min.

BITTER GIANDUIA GANACHE

INGREDIENTS

SINFONIA CIOCCOLATO GIANDUIA FONDENTE

LIQUID CREAM 35% FAT

HONEY

g 230

g 200

g 35

PREPARATION

Bring to boil cream and honey.

Add the chocolate and emulsify with an immersion blender.

SPONGE ROLLÉ JOCONDE

INGREDIENTS

IRCA GENOISE	g 1000
EGGS - AT ROOM TEMPERATURE	g 1200
HONEY	g 100

PREPARATION

Whip all the ingredients in a planetary mixer for 10-12 minutes with a medium-high speed.

Evenly spread the whipped dough on sheets of parchment paper to a thickness of half a centimeter.

Cook for about 8 minutes at 200-220 ° C with the valve closed.

Refrigerate once cooked.

COFFEE BUTTERCREAM

INGREDIENTS

TOP MERINGUE	g 500
UNSALTED BUTTER 82% FAT - SOFT	g 500
WATER - WARM	g 250
JOYCAFFE' GRANGUSTO	g 20

PREPARATION

Whip TOP MERINGUE with water.

Once the meringue is thick, gradually combine softened butter and continue whipping for a few minutes.

Aromatize with JOYCAFFÉ GRANGUSTO.

FINAL COMPOSITION

Fill the bottom of the tartlet with a layer of ganache and close the top with a disc of rollé.

Decorate the cake with buttercream tufts.

Place a disk of chocolate on top of the dessert.

Decorate with MOKKA BEANS DOBLA.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF