



## TELL ME YES

### VANILLA SHORTCRUST

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#### INGREDIENTS

WHITE BREAD FLOUR  
CONFECTIONER'S SUGAR  
UNSALTED BUTTER 82% FAT  
EGGS  
JOYPASTE VANIGLIA MADAGASCAR/BOURBON

g 500  
g 180  
g 280  
g 60  
g 10

#### PREPARATION

Procedure: Make sure the butter is at a temperature of +4°C. Sift the flour with the powdered sugar. In a planetary mixer fitted with a paddle attachment, mix the powders with the cold butter cut into small cubes and vanilla. Leave to mix until a sandy mixture is obtained. Add the eggs in one go and leave to mix just enough to obtain a mixture tied and soft. Weigh 1000 g of shortcrust pastry and roll them out between two sheets of paper oven 60cm x 40cm at a thickness of 2.5mm. Store in the freezer.

### FOREST FRUIT GELLY

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#### INGREDIENTS

RAW SUGAR  
GELATIN POWDER OR SHEETS 200 BLOOM  
WATER  
PASTA FRUTTA ORO LEMON - CESARIN

g 500  
g 40  
g 6  
g 30  
g 4

#### PREPARATION

heat the puree with the sugar to 70C° then add the gelatine previously rehydrated, the lemon zests then emulsify with a mixer. Pour into a silicone mold a ball and knock down.

### CHAMPAGNE BAVARESE

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#### INGREDIENTS

#### PREPARATION

CASTER SUGAR  
EGG YOLK  
GELATIN POWDER OR SHEETS 200 BLOOM  
WATER  
LIQUID CREAM  
JOYPASTE VANIGLIA MADAGASCAR/BOURBON  
TUTTA FRUTTA FRUTTI DI BOSCO CESARIN

#### FINAL COMPOSITION

Composition  
Red heart cupole  
Bavarian cream with champagne and strawberries  
Wild strawberry jelly  
Bavarian cream with champagne and strawberries  
Vanilla shortcrust pastry base

With the help of a piping bag, dress the champagne bavaois inside the heart chocolate for about half of its capacity. Insert the frozen strawberry jelly insert forest then finish with further Bavarian until filled. Leave to crystallize in the refrigerator then place the chocolate heart on top of a previously baked shortcrust pastry base two micro-perforated mats. Decorate as desired and taste at +4°C

g 300 Heat the champagne in a double-bottomed saucepan to 90°C. Apart  
g 250 mix the granulated sugar with the egg yolks and the pulp of the vanilla pod then pour everything in  
g 150 on champagne. Cook up to 82°C, stirring continuously with a whisk. Out of  
g 8 heat, add the previously rehydrated gelatine and leave to cool in the blast chiller with  
g 40 the film in contact. When the crème anglaise has reached 35°C, lighten it with the cream  
L 1 semi-whipped and lastly add the finely chopped semi-candied strawberries  
g 10  
g 400



**RECIPE CREATED FOR YOU BY DAVIDE MALIZIA**

PASTRY CHEF

