

Jelly Satellite.



For the Base

Q.B. Frolla dough

Q.B. Olandesina dough

150g Icing-sugar

150g Eggs

150g Butter

150g Almond flour

37,5g Flour

30g Chocolatier Profi

15g Rhum

For the Peach donut

330g Fruitful Peach

260g Water

4g Agar-Agar

For the Strawberry prism

330g Fruitful Strawberry

260g Water

4g Agar-Agar

For the interior

Q.B. Chocolate Crispy pearls

For the Decoration

Q.B. Silver glitter

Q.B. Red glitter

Q.B. Silver Powder

Q.B. Chocolate decoration

Jelly Satellite.

For the Base

- Prepare the shortcrust pastry with Mix Frolla Dolce.
- Roll out to a thickness of 2 mm, cut to the desired size and bake in the oven at 180° C for about 10 minutes.

For the Peach donut

- Place Fruitful Filling peach with water in a saucepan and bring to a boil.
- Away from the fire pour in the agar-agar and mix. Place on the stove and bring to a boil for about 1 minute.
- Spray the mold with red glitter.
- Pour 38 g into the mold, place in the blast chiller for a few minutes and add the crunchy pearls.
- Place in the blast chiller until completely cooled.

Strawberry prism

- Place Fruitful filling strawberry with water in a pot and bring to a boil. • Away from the fire, pour the agar-agar, and mix.
- Place on the stove and bring to a boil for about 1 minute.
- Spray the mold with silver glitter.
- Pour into the mold when fully filled. Place in the blast chiller until completely cooled.