MASCARPONE CHEESE AND RED FRUITS ZEN TART

MODERN TART WITH MASCARPONE CHEESE AND RED FRUITS
QUANTITIES FOR 6 CAKES.

DIFFICULTY LEVEL

ALMOND SHORTCRUST

INGREDIENTS

TOP FROLLA	g 1050
UNSALTED BUTTER 82% FAT	g 260
EGGS	g 175
ALMOND FLOUR	g 115
CASTER SUGAR	g 90
SALT	g 4

PREPARATION

Mix all the ingredients in the planetary mixer with the flat beater, let rest in the refrigerator.

Roll to 3,5mm and make the bottoms in the proper micro-perforated molds "Silikomart Tarte Ring Round".

Let it cool before baking.

Bake for about 18 minutes at 165°C with open valve and minimum ventilation.

CUSTARD WITH RED FRUITS INCLUSIONS

INGREDIENTS

CHOCOCREAM CRUNCHY FRUTTI ROSSI	To Taste

PREPARATION

Melt the CHOCOCREAM at about 35-40°C.

RASPBERRY CREMOUX

INGREDIENTS

MILK 3.5% FAT	g	50
LIQUID CREAM 35% FAT	g	50
EGG YOLK	g	20
CASTER SUGAR	g	5
LILLY NEUTRO	g	12.5
FRUTTIDOR LAMPONE	g	150
MINUETTO LATTE SANTO DOMINGO 38%	g	75

PREPARATION

Bring milk and cream to a boil, then add them to the previously mixed yolk and sugar.

Bring the compound to 84°C.

Combine the hot mixture with MINUETTO LATTE SANTO DOMINGO 38%, LILLY NEUTRO and FRUTTIDOR LAMPONE.

Mix and let it cool.

MASCARPONE CHEESE MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT	g	500
LILLY NEUTRO	g	50
WATER	g	50
JOYGELATO MASCARPONE	g	25

PREPARATION

Mix all the ingredients in a planetary mixer until a smooth semi-mounted compound is obtained.

Pour it in the "Silikomart Kit Tarte Ring Palet" mold.

Blast chill at -40°C until cool.

GLAZING AND DECORATION

INGREDIENTS

MIRROR NEUTRAL	To Taste

PREPARATION

Heat MIRROR NEUTRAL at 50°C.

FINAL COMPOSITION

With the help of a little spatula and a kitchen brush, make a layer of about half a centimeter on the bottom and on the internal walls of the baked shortcrust base.
Continue filling the tarlet with a layer of raspberry cremoux.
Lastly place on the top of it the mascarpone cheese mousse disc and glaze with the MIRROR NEUTRAL previously heated at 50°C.
Decorate with crispy raspberry, DOBLA RASPBERRY 77460, edible gold leaf and dried rose petals.

RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER