



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
UNSALTED BUTTER 82% FAT
EGGS
ALMOND FLOUR
CASTER SUGAR
SALT

g 1050
g 260
g 175
g 115
g 90
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
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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 tartlet 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