



RED FRUITS TARTLET

DESSERT WITH CREAM AND CRUNCHY BERRIES

DIFFICULTY LEVEL   

SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA	g 500
UNSALTED BUTTER 82% FAT	g 200
CONFECTIONER'S SUGAR	g 50
EGGS	g 50

PREPARATION

- Mix all the ingredients in a planetary mixer with a paddle attachment.
- Spread the pastry between 2 sheets of baking paper and roll it to a thickness of 2mm and refrigerate.
- Make some discs using a pastry ring to fill the rings for single-portion tartlet.
- Bake at 165 °C for about 15 minutes.

FILLED WITH RED FRUITS

INGREDIENTS

CHOCOCREAM CRUNCHY FRUTTI ROSSI	To Taste
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BISCUIT

INGREDIENTS

IRCA GENOISE	g 1000
EGGS - T° ENVIRONMENT	g 1200
ZUCCHERO INVERTITO	g 100
HONEY - ALTERNATIVELY	

PREPARATION

- Mix all the ingredients in a planetary mixer for about 12 minutes.
- Spread about 450 g of product on a baking tray with paper.
- Bake at 210 ° / 220 ° C for about 6/8 minutes in a static oven or bake at 190 ° / 200 ° C for 5/8 minutes in a ventilated oven.
- Once cooled, form a biscuit disc with the help of a pastry cutter.

FILLING CREAM

INGREDIENTS

WATER	g 1000
TOP CREAM	g 400

PREPARATION

- Mix the TOP CREAM and water with a whisk for 2 minutes.
- Leave the cream to rest for a few minutes and mix again.

FINAL COMPOSITION

- Spread a layer of CHOCOCREAM CRUNCHY FRUTTI ROSSI on the bottom of the tart, using a pastry bag.
- Place the biscuit disc on top of the red fruit cream and press lightly.
- Create a layer of TOP CREAM and level it with the help of a spatula.
- Decorate the tartlet with fresh red fruit.

RECIPE CREATED FOR YOU BY MIRKO SCARANI

PASTRY CHEF