



RED FRUITS AND YOGURT ZEN TART

MODERN TART WITH YOGURT 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

Combine all the ingredients together 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/rings "Silikomart Tarte Ring Round".
Let cool well 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

BLUEBERRY 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 MIRTILLO	g 150
RENO CONCERTO BIANCO 31,50%	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 RENO CONCERTO BIANCO 31,50%, LILLY NEUTRO and FRUTTIDOR MIRTILLO.
Mix and let it cool.

YOGURT MOUSSE

INGREDIENTS

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

PREPARATION

Mix all the ingredients in the planetary mixer until a smooth and semi-mounted compound is obtained and pour in the mold "Silikomart Kit Tarte Ring Palet".
Blast chill at -40°C until cool.

GLAZING AND DECORATION

INGREDIENTS

MIRROR NEUTRAL	To Taste
DULCAMARA	To Taste

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 blueberry cremoux.

Lastly place on the top of it the yogurt mousse disc and glaze with MIRROR NEUTRAL previously heated at 50°C.

Decorate with DULCAMARA, DOBLA CURVY SPOTS GREEN 77364, DOBLA BLUEBERRY 77449 and edible silver leaf.

RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER