



TOFFEE TROPICAL ZEN TART

MODERN TART WITH TROPICAL FRUITS AND TOFFEE
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/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 TROPICAL INCLUSIONS

INGREDIENTS

- CHOCOCREAM CRUNCHY TROPICAL

PREPARATION

Melt the CHOCOCREAM CRUNCHY TROPICAL at about 35-40°C

PINEAPPLE CREMOUX

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 50
LIQUID CREAM 35% FAT	g 50
EGG YOLKS	g 20
CASTER SUGAR	g 5
LILLY NEUTRO	g 12.5
FRUTTIDOR ANANAS	g 150
MINUETTO FONDENTE MADAGASCAR 72%	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 FONDENTE MADAGASCAR 72%, LILLY NEUTRO and FRUTTIDOR ANANAS.

Mix and let it cool.

TOFFEE MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT	g 500
LILLY NEUTRO	g 50
WATER	g 50
JOYPASTE TOFFEE	g 30

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
SCAGLIETTE CIOCCOLATO PURO LATTE	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 pineapple cremoux.

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

Decorate with SCAGLIETTE AL LATTE, DOBLA SPIRAL DARK 77051, MINI ELEGANCE DARK and edible gold leaf.

RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER