



AUTUMN TART

MODERN TART

DIFFICULTY LEVEL



CEREAL SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA
EGGS
UNSALTED BUTTER 82% FAT

g 1000
g 100
g 400

PREPARATION

In a planetary mixer with the paddle attachment, knead all the ingredients at low speed for 5 minutes.
Let the dough rest in the fridge for at least 2 hours.
Roll the dough out to 3mm and use it to line a tart mould in order to create a shortcrust pastry base, then bake at 180°C for 15 minutes.
Crumble the cuts of dough and bake at 180°C for 12 minutes.

CHOCOLATE GENOISE

INGREDIENTS

IRCA GENOISE CHOC
EGGS - AT ROOM TEMPERATURE
WATER - AT ROOM TEMPERATURE

g 1000
g 700
g 200

PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment for 10-12 minutes at high speed.
Grease and flour the moulds, cast the batter in and bake at 170-190°C for 25-30 minutes.
When cooled down, cut into 1-cm thick discs.

MILK CHOCOLATE NAMELAKA

INGREDIENTS

MILK 3.5% FAT	g 150
GLUCOSIO	g 8
MINUETTO LATTE SANTO DOMINGO 38%	g 325
LIQUID CREAM 35% FAT	g 300
LILLY NEUTRO	g 35

PREPARATION

Bring milk and GLUCOSIO to boil, then add LILLY and beat with a whisk.

Pour onto chocolate and emulsify with an immersion blender.

While emulsifying, pour the cold cream in a stream.

Let the namelaka cream rest in the fridge overnight.

FILLING

INGREDIENTS

FRUTTIDOR MIRTILLO	To Taste
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DECORATION

INGREDIENTS

HAPPYKAO	To Taste
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FINAL COMPOSITION

Spread the FRUTTIDOR at the bottom of the tart base and cover with a disc of genoise.

Whip the namelaka in a planetary mixer with the whisk attachment at medium speed for 3-4 minutes.

Evenly spread the namelaka onto the genoise having care to create a smooth surface.

Create a swirl of namelaka and decorate the edges of the tart with the crumble.

Dust with HAPPYCAO.

RECIPE CREATED FOR YOU BY MATTEO REGHENZANI

PASTRY CHEF