



## TART WITH RICOTTA

### BAKED CAKE

#### DIFFICULTY LEVEL



#### SHORTCRUST PASTRY

##### INGREDIENTS

|                                    |         |
|------------------------------------|---------|
| TOP FROLLA                         | g 1.000 |
| UNSALTED BUTTER 82% FAT - SOFTENED | g 350   |
| SUGAR                              | g 120   |
| EGGS                               | g 150   |

##### PREPARATION

Knead all the ingredients in a planetary mixer with the paddle attachment, until the dough is well-combined.

Cover the dough and refrigerate for 1 hour at least.

#### CUSTARD

##### INGREDIENTS

|                         |       |
|-------------------------|-------|
| TOP CREAM               | g 100 |
| WATER - 15-25°C         | g 125 |
| MILK 3.5% FAT - 15-25°C | g 125 |

##### PREPARATION

Add TOP CREAM to the liquid ingredients and mix vigorously with a whisk.

Let the mixture rest for 3 minutes, then start to mix again for a short time to produce an excellent creamy texture.

#### RICOTTA CREAM

##### INGREDIENTS

|               |         |
|---------------|---------|
| TRIM          | g 25-30 |
| FRESH RICOTTA | g 1000  |
| SUGAR         | g 250   |

##### PREPARATION

In a planetary mixer with the paddle attachment, mix all the ingredients, together with the custard you made, at low speed, until well-combine and smooth.

## FINISHING

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### INGREDIENTS

MIRAGEL

To Taste

### FINAL COMPOSITION

Roll the dough into layers and use them to line some cake moulds.

Spread a 1.5cm layer of ricotta cream.

Decorate the top as you like most.

Bake at 210-220°C for about 20-25 minutes.

Let cool down completely, cover with MIRAGEL.

### AMBASSADOR'S TIPS

You can replace butter with the same amount of margarine in the shortcrust pastry step.