



## SICILY

### MODERN TART

#### DIFFICULTY LEVEL



#### HAZELNUT CRUMBLE

##### INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT	g 350
SUGAR	g 120
EGGS	g 150
FARINA DI NOCCIOLE	g 200

##### PREPARATION

Mix all the ingredients in a planetary mixer to obtain a crumble.  
Evenly spread into a steel ring and bake at 180 C° until golden-brown, then let cool down.

#### CREME ANGLAISE FOR CREMEUX

##### INGREDIENTS

LIQUID CREAM 35% FAT	g 100
MILK 3.5% FAT	g 100
EGG YOLK	g 40
SUGAR	g 10

##### PREPARATION

Bring milk and cream to boil in the microwave or in a pot on the stove, meanwhile, beat the egg yolks with sugar and JOYPASTE in a separate bowl.  
When boiling, combine the two mixture.  
Continue to cook, stirring from time to time, until the creme reaches the 82°C.

## APRICOT CREMEUX

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### INGREDIENTS

RENO CONCERTO CIOCCOLATO BIANCO 31,4% - MELTED AT 45°C	g 150
LILLY NEUTRO	g 20
FRUTTIDOR ALBICOCCA - BLENDED AND HEATED TO 40°C	g 300

### PREPARATION

Pour all the ingredients, together with the creme anglaise, into a high and tight container and emulsify with an immersion blender.

Fill the silicone moulds for inserts and freeze.

Cover the remaining creme with the cling film and store it in the fridge.

## PISTACHIO MOUSSE

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### INGREDIENTS

LILLY NEUTRO	g 200
JOYPASTE PISTACCHIO SICILIA	g 150
WATER	g 200
LIQUID CREAM 35% FAT	g 1000

### PREPARATION

In a planetary mixer with the whisk attachment, slightly whip and stabilize the cream with LILLY and water.

Combine to the flavouring paste to create a soft mousse.

### FINAL COMPOSITION

Half-fill the silicone mould with the pistachio mousse.

Place the cremeux insert and cover with a veil of mousse.

Put in the blast chiller until frozen.

Remove the frozen dessert from the mould and cover it with green cocoa butter velvet-effect spray.

Place onto the disc of crumble.

Whip the remaining apricot creme, transfer into a pastry bag and pipe some small puffs onto the top.

Decorate as you like most.

RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF