



## SPRING BREAK

### MODERN TART

DIFFICULTY LEVEL



#### GLUTEN FREE SHORT PASTRY

##### INGREDIENTS

TOP FROLLA GLUTEN FREE

UNSALTED BUTTER 82% FAT

EGGS

g 1000

g 300

g 150

##### 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 a 3-mm thick layer and use it to line a tart mould in order to create a base of shortcrust pastry. Bake at 180°C for 15 minutes.

#### GLUTEN FREE PISTACHIO ROLLÈ

##### INGREDIENTS

IRCA GENOISE GLUTEN FREE

EGGS - AT ROOM TEMPERATURE

EGG WHITES - AT ROOM TEMPERATURE

ZUCCHERO INVERTITO

JOYPASTE PISTACCHIO PRIME

g 1000

g 1200

g 100

g 120

g 150

##### PREPARATION

Whip all the ingredients in a planetary mixer with a whisk attachment for 8-10 minutes at high speed.

Evenly spread the mixture into 0.5-cm layers onto parchment paper sheets, then bake for 8 minutes at 220-230°C (closed valve).

## GLUTEN FREE CRUMBLE

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### INGREDIENTS

TOP FROLLA GLUTEN FREE	g 250
AVOLETTA	g 375
UNSALTED BUTTER 82% FAT	g 187.5

### PREPARATION

Mix all the ingredients together in a planetary mixer using a paddle for 5 minutes on low speed. Leave to rest in the refrigerator for at least 2 hours. Make a short-pastry base and bake at 180°C for about 15 minutes. Make tiny balls with the remaining short-pastry and bake at 180°C for 12 minutes.

## MILK CHOCOLATE NAMELAKA

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### 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 dissolve LILLY using a whisk.

Pour the mixture onto the chocolate and emulsify with an immersion blender.

While emulsifying, add the cold liquid cream too.

Refrigerate overnight.

## FILLING

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### INGREDIENTS

FRUTTIDOR MANGO	To Taste
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## DECORATION

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### INGREDIENTS

BIANCANEVE	To Taste
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## FINAL COMPOSITION

Spread the tart base with FRUTTIDOR and cover with a disc of rollè.

In a planetary mixer with the whisk attachment, whip the namelaka at medium speed for 3-4 minutes.

Evenly spread the namelaka onto the layer of rollè, then create a swirl of namelaka on the top of the cake.

Complete the decoration by dusting the balls of crumble with BIANCANEVE and placing them onto the edge of the tart.

## RECIPE CREATED FOR YOU BY MATTEO REGHENZANI

PASTRY CHEF