



# SPRING TART

## SHORTCRUST PASTRY

### INGREDIENTS

- TOP FROLLA
- UNSALTED BUTTER 82% FAT
- CONFECTIONER'S SUGAR
- EGGS

### PREPARATION

- g 500 mix
- g 200 all the ingredients in the planetary mixer with
- g 50 leaf until you get a well dough
- g 50 amalgamated Put between two sheets of paper from
- oven and roll out to a thickness of 1 5 mm,
- blast chilled then cut into strips
- and lining the micro-perforated rings for
- single portions, with the cookie cutter print the
- base and cook on a micro-perforated tray
- 170
- degrees for 15 minutes

## RASPBERRY AND STRAWBERRY JELLY

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### INGREDIENTS

|                   |       |
|-------------------|-------|
| RASPBERRIES PURÉE | g 125 |
| STRAWBERRY PURÉE  | g 125 |
| WATER             | g 25  |
| LILLY NEUTRO      | g 50  |

### PREPARATION

Mix the Lilly Neutro with pulp heated in microwave Mix with a hand blender until a mixture is obtained homogeneous Pour into silicone molds a hemisphere Ø 4 cm/ 3 cm and freeze Unmould and gelatinize before placing in the center of the tartlet

## FINANCIER WHITE CHOCOLATE AND ALMONDS

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### INGREDIENTS

|                                |       |
|--------------------------------|-------|
| AVOLETTA                       | g 500 |
| FLOUR                          | g 50  |
| VIGOR BAKING                   | g 3   |
| CORNSTARCH                     | g 30  |
| EGG WHITES                     | g 370 |
| UNSALTED BUTTER 82% FAT        | g 80  |
| SINFONIA CIOCCOLATO BIANCO 33% | g 150 |

### PREPARATION

Mix and sift the powders avoletta, flour, corn starch and baking). melt the chocolate, insert the soft butter e make a ganache. Merge the powdered egg whites then add the ganache . Knock down on baking sheet lined with parchment paper oven and cook at 180 180°C for 12 about 15 minutes

## CARAMEL FILLING

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### INGREDIENTS

TOFFEE D'OR CARAMEL

To Taste

### PREPARATION

arrange a thin layer of toffe d'or caramel on the bottom of the tartlet

## WHITE CHOCOLATE AND MASCARPONE NAMELAKA

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### INGREDIENTS

FULL-FAT MILK (3,5% FAT)

g 500

GLUCOSIO

g 20

LILLY NEUTRO

glucose, add the Lilly Neutral then the

SINFONIA CIOCCOLATO BIANCO 33%

g 330

white chocolate and make a ganache

MASCARPONE CHEESE

g 300

Insert the mascarpone and finally the cream

FRESH CREAM

g 750

at a temperature of about 55°C

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

g 25

obtain a liquid mixture to be matured

in the fridge for a whole night The day

following, whip lightly in the planetary mixer

with whip

| INGREDIENTS        |       | PREPARATION                                 |
|--------------------|-------|---|
| LIME JUICE         | g 300 | Mix   |
| LEMON JUICE        | g 300 | juices with syrup                           |
| GRATED LIME ZEST   | g 15  | invert sugar, the basil leaves and the      |
| BASIL              | 8     | zests Mix the mixture and bring to          |
| ZUCCHERO INVERTITO | g 125 | 5050°C Add the sugar mixed with             |
| CASTER SUGAR       | g 125 | the rice starch Bring to the boil, cook for |
| RICE STARCH        | g 65  | 2 minutes, cool                             |

FINAL COMPOSITION

Pour into the bottom of the tartlet a thin layer of Toffee D'Or Caramel, place a disk of Financier then get flush with the tartlet with the soft compote of lime and lemon. Set up lightly the namelaka and make a daisy a six petals on a sheet of acetate (keep the same diameter of the tartlet). With another sheet of acetate, lightly crush the daisy (to flatten it) and break down into the negative. Unmold and spray with neutral jelly. Place on the tartlet and finish with the hemisphere of raspberry and strawberry jelly arranged in the center.

RECIPE CREATED FOR YOU BY OMAR BUSI

PASTRY CHEF AND CHOCOLATIER