



TART ASPARAGUS SPECK AND PEPPERS

SALTY SHORTCRUST

INGREDIENTS

| | |
|-------------------------|--------|
| TOP FROLLA SALATA | g 1000 |
| EGGS | g 100 |
| UNSALTED BUTTER 82% FAT | g 400 |
| POMODORI HG CESARIN | g 300 |

PREPARATION

Mix the savory pastry top, eggs and butter (20°-22°) in a planetary mixer, using the leaf attachment.

When the mixture is uniform and compact, add the peppers and mix for a few seconds.

roll out, print and line the shortcrust pastry tartlets.

SPECK QUICHE

INGREDIENTS

| | |
|---------------|-------|
| LIQUID CREAM | g 200 |
| MILK | g 50 |
| EGG YOLKS | g 20 |
| EGGS | g 100 |
| | g 50 |
| SALT | g 5 |
| | g 2 |
| | g 1 |
| SPECK - CUBES | g 50 |

PREPARATION

Using a whisk, mix the eggs, egg yolks, grated parmesan, salt, pepper and nutmeg. Add the hot cream and milk to the mixture and mix well. Then brown the speck in a pan with a little olive oil.

Place the speck on the bottom of the tartlets and fill with the quiche up to 3/4 of the capacity.

Cook for about 18 minutes at 155°.

INGREDIENTS

| | |
|------------------------------------|-------|
| ASPARAGUS | g 100 |
| WATER | g 60 |
| GELATIN POWDER OR SHEETS 200 BLOOM | g 3 |
| SALT | g 1 |
| | g 0,5 |

PREPARATION

Boil the asparagus in water. Season them with salt, pepper and a drizzle of oil. Prepare the gelatin by mixing it in 50 g of warm water.

Place the seasoned asparagus tips into the silicone half spheres and fill to the brim with the gelatin solution. Breaking down negatively

**FINAL COMPOSITION**

After cooking the tartlets with asparagus quiche, wait for them to cool.

Remove the half spheres of aspic and place them on the tartlets. Brush the olive domes to shine them.

RECIPE CREATED FOR YOU BY CIRO CHIUMMO

PASTRY CHEF