



TART ASPARAGUS SPECK AND PEPPERS

Chef Intermediate level

SALTY SHORTCRUST

INGREDIENTS

TOP FROLLA SALATA

eggs

unsalted butter 82% fat

Pomodori HG Cesarin

PREPARATION

1000g Mix the savory pastry top, eggs and butter (20°-22°) in a planetary mixer, 100g using the leaf attachment.
400g When the mixture is uniform and compact, add the peppers and mix for a 300g few seconds.
roll out, print and line the shortcrust pastry tartlets.

SPECK QUICHE

INGREDIENTS

liquid cream

milk

egg yolks

eggs

salt

Speck

PREPARATION

200g Using a whisk, mix the eggs, egg yolks, grated parmesan, salt, pepper and 50g nutmeg. Add the hot cream and milk to the mixture and mix well. Then 20g brown the speck in a pan with a little olive oil. Place the speck on the bottom 100g of the tartlets and fill with the quiche up to 3/4 of the capacity. Cook for 50g about 18 minutes at 155°.

5g

2g

1g

50g

ASPARAGUS ASPIC

INGREDIENTS

Asparagus

water

gelatin powder or sheets 200 bloom

salt

PREPARATION

100g Boil the asparagus in water. Season them with salt, 60g pepper and a drizzle of oil. Prepare the gelatin by mixing it in 50 g of warm 3g water.

1g Place the seasoned asparagus tips into the silicone half spheres and fill to 0,5g 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.