



TART ASPARAGUS SPECK AND PEPPERS

👩🍳 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		PREPARATION	
liquid cream		200g	Using a whisk, mix the eggs, egg yolks, grated parmesan, salt, pepper and
milk		50g	nutmeg. Add the hot cream and milk to the mixture and mix well. Then
egg yolks		20g	brown the speck in a pan with a little olive oil. Place the speck on the bottom
eggs		100g	of the tartlets and fill with the quiche up to 3/4 of the capacity. Cook for
		50g	about 18 minutes at 155°.
salt		5g	
		2g	
		1g	
Speck		50g	

ASPARAGUS ASPIC

INGREDIENTS		PREPARATION	
Asparagus		100g	Boil the asparagus in water. Season them with salt,
water		60g	pepper and a drizzle of oil. Prepare the gelatin by mixing it in 50 g of warm
gelatin powder or sheets 200 bloom		3g	water.
salt		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.