

TART ASPARAGUS SPECK AND PEPPERS

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 cream200gmilk50gegg yolks20geggs100g

	50g
salt	5g Preparation
	2g Using a whisk, mix the eggs, egg yolks, grated parmesan, salt, pepper and
	1g nutmeg. Add the hot cream and milk to the mixture and mix well. Then
Speck	50g 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°.

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.