



TART ASPARAGUS SPECK AND PEPPERS

👤 Intermediate level



RECIPE CREATED BY:

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Pastry Chef

SALTY SHORTCRUST

TOP FROLLA SALATA
eggs
unsalted butter 82% fat
Pomodori HG Cesarin

1000g
100g
400g
300g

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

liquid cream
milk
egg yolks
eggs

salt

Speck

200g
50g
20g
100g
50g
5g
2g
1g
50g

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°.

ASPARAGUS ASPIC

Asparagus
water
gelatin powder or sheets 200 bloom
salt

100g
60g
3g
1g
0,5g

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.