



# 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

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### 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

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### 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

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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 BY:**

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