

POTATO, PECORINO AND MINT TARTLET

# POTATO, PECORINO AND MINT TARTLET

👤 Basic level



**RECIPE CREATED BY:**

Mirko Scarani  
Pastry Chef

## SAVOURY SHORTBREAD

TOP FROLLA SALATA

eggs

unsalted butter 82% fat

1000g

130g

350g

- Mix all the ingredients in a planetary mixer with a leaf.
- Let it cool in the refrigerator.
- Roll out and line tartlet molds.

## POTATO, PECORINO AND MINT FILLING

CREMA SNACK

milk 3.5% fat

liquid cream 35% fat

Potatoes

Pecorino cheese

mint leaves

Pomodori HG Cesarin

water

salt

200g

250g

250g

250g

50g

3g

125g

125g

qb

qb

- Boil the potatoes for 35 minutes.
- Mix together the milk with the mint.
- In a planetary mixer, mix all the ingredients together with the potatoes and the milk.

## CONFIT TOMATOES FOR DECORATING

- Cut the cherry tomatoes in half, place them on a baking tray with oil, garlic, salt, pepper and sugar.
- Cook at 140°C for 20 minutes (the time depends on the size of the tomatoes).

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## FINAL COMPOSITION

- Using a piping bag, insert the cream into the tartlet and bake at 165°C for 20 minutes.
- Unmold and decorate with cherry tomatoes and a mint leaf.



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