POTATO, PECORINO AND MINT TARTLET

POTATO, PECORINO AND MINT TARTLET

Basic level



RECIPE CREATED BY:

Mirko Scarani

Pastry Chef

SAVOURY SHORTBREAD

TOP FROLLA SALATA	1000g	- Mix all the ingredients in a planetary mixer with a leaf.
eggs	130g	- Let it cool in the refrigerator.
unsalted butter 82% fat	350g	- Roll out and line tartlet molds.

POTATO, PECORINO AND MINT FILLING

CREMA SNACK	200g	-Boil the potatoes for 35 minutes.
milk 3.5% fat	250g	-Mix together the milk with the mint.
liquid cream 35% fat	250g	?????-In a planetary mixer, mix all the ingredients together with the potatoes and the milk.
Potatoes	250g	
Pecorino cheese	50g	
mint leaves	3g	
Pomodori HG Cesarin	125g	
water	125g	
salt	qb	
	qb	

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).

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.

irca GROUP

Extraordinary made simple.