



WILDBERRY TART OR TARTLETS (TOP FROLLA)

chef Basic level

FRUIT TART

SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat

sugar

eggs

PREPARATION

1.000g Knead all the ingredients in a planetary mixer with the paddle attachment, 350g until the dough is well-combined.

120g Cover the dough well and refrigerate it for 1 hour at least.

150g

COLD-PROCESS CUSTARD

INGREDIENTS

TOP CREAM

water

milk

PREPARATION

350-370g Pour TOP CREAM into water and milk, then mix with a whisk.

500g Let the mixture rest for 5 minutes, then mix again.

500g

Final composition

Use a dough sheeter to roll the shortcrust pastry out to a 3mm layer, prick it all over and use it to line some small tartlet moulds or some tart pans, so that the edge of the shortcrust pastry base is 2cm high.

Bake in a deck oven at 200°C for 10-15 minutes and let them cool down completely.

Fill the shortcrust base with a 1cm layer of custard and top off with wildberries, either fresh or frozen, over the all surface.

Dust with a light sprinkling of BIANCANEVE PLUS.