

WILDBERRY TART OR TARTLETS (TOP FROLLA)

Basic level

FRUIT TART

SHORTCRUST PASTRY

TOP FROLLA	1.000g	Knead all the ingredients in a planetary mixer with the paddle attachment, until the dough is well-combined. Cover the dough well and refrigerate it for 1 hour at least.
unsalted butter 82% fat	350g	
sugar	120g	
eggs	150g	

COLD-PROCESS CUSTARD

TOP CREAM	350-370g	Pour TOP CREAM into water and milk, then mix with a whisk. Let the mixture rest for 5 minutes, then mix again.
water	500g	
milk	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.

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