

SPRING TART

Intermediate level

ALMOND SHORTCRUST

TOP FROLLA	1400g
unsalted butter 82% fat	375g
eggs	225g
AVOLETTA	300g

Mix TOP FROLLA, AVOLETTA and butter in a planetary mixer with the paddle attachment (sandblasting).
Add the eggs and mix without whipping.
Roll out between 2 sheets of baking paper and laminate it to a thickness of 2-3 millimeters and place in the fridge to rest for at least 2 hours.
Print discs for the single portions.
line the single-portion rings, pour the fruttidor and the financier on the bottom
Bake in the oven at 170°C for approximately 15 minutes.

PISTACIO FINANCIER

AVOLETTA	500g
egg whites	370g
white bread flour	50g
cornstarch	30g
VIGOR BAKING	4g
unsalted butter 82% fat	80g
JOYPASTE PISTACCHIO GRAN RISERVA	100g
FRUTTIDOR FRUTTI DI BOSCO	qb

Mix the dry elements and add the egg whites and mix by hand.
-Combine the butter and pistachio paste previously melted in the microwave.
pour into the molds lined with shortcrust pastry and berries
cook at 170 degrees for approximately 15 minutes

PISTACIO NAMELAKA

SINFONIA PISTACCHIO	340g
fresh full-fat milk (3,5% fat)	250g
liquid cream	200g
LILLY NEUTRO	40g
GLUCOSIO	10g

heat milk and glucose, mix with neutral lilly
add the chocolate chips and continue mixing
finally add the cold cream and mix
leave to rest in the refrigerator overnight
whip to fill the tartle

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MASCARPONE E LEMON NAMELAKA

LILLY NEUTRO	36g
RENO X BIANCO	270g
lemon juice	186g
GLUCOSIO	20g
liquid cream	150g
Mascarpone cheese	150g

heat the juice with glucose and neutral lilly, mix with the chocolate, then add cream and mascarpone.
pour into the mold, knock down

FINAL COMPOSITION

cool the tartlet, decorate with the whipped pistachio namelaka, place a heart of mascarpone and lemon namelaka in the center
decorate with Happy Bunny Faces from DOBLA