



# SPRING TART

🏠 Intermediate level

## ALMOND SHORTCRUST

### TOP FROLLA

unsalted butter 82% fat  
eggs

### AVOLETTA

1400g  
375g  
225g  
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

egg whites  
white bread flour  
cornstarch

### VIGOR BAKING

unsalted butter 82% fat

### JOYPASTE PISTACCHIO GRAN RISERVA

### FRUTTIDOR FRUTTI DI BOSCO

500g  
370g  
50g  
30g  
4g  
80g  
100g  
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  
fresh full-fat milk (3,5% fat)  
liquid cream  
LILLY NEUTRO  
GLUCOSIO

|      |   |
|------|---|
| 340g | heat milk and glucose, mix with neutral lilly |
| 250g | add the chocolate chips and continue mixing   |
| 200g | finally add the cold cream and mix            |
| 40g  | leave to rest in the refrigerator overnight   |
| 10g  | whip to fill the tartle                       |

## MASCARPONE E LEMON NAMELAKA

LILLY NEUTRO  
RENO X BIANCO  
lemon juice  
GLUCOSIO  
liquid cream  
Mascarpone cheese

|      |   |
|------|---|
| 36g  | heat the juice with glucose and neutral lilly, mix with |
| 270g | the chocolate, then add cream and mascarpone.           |
| 186g | pour into the mold, knock down                          |
| 20g  |   |
| 150g |   |
| 150g |   |

## 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



Extraordinary  
made simple.