



# FLORENTINE TART

👤 Intermediate level

SWEET BAKED GOOD

## SHORTCRUST PASTRY

### INGREDIENTS

#### TOP FROLLA

unsalted butter 82% fat  
sugar  
eggs

### PREPARATION

1000g Knead all the ingredients in a planetary mixer with the paddle attachment,  
350g until the dough is well-combined.  
120g Cover the dough and refrigerate for 1 hour at least.  
150g

## BISCUIT

### INGREDIENTS

#### IRCA GENOISE

eggs

#### ZUCCHERO INVERTITO

### PREPARATION

250g Whip all the ingredients in a planetary mixer for 8-10 minutes at high speed.  
300g Evenly spread the whipped mixture onto a tray lined with parchment paper  
25g (recipe for a 60x40cm tray).  
Bake for a short time at 220-230°C (closed valve).  
Out of the oven, quickly cool down, then cut into the desired dimensions.  
Cover with cling film to avoid drying and reserve in the fridge until you have to use it.

## Final composition

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Line a cake pan with shortcrust pastry, up to the edge.

Spread a thin layer of CONFETTURA D'ALBICOCCA on the bottom and place the layer of biscuit you cut.

Fill with FRUTTIDOR MELA and pine nuts.

Cover with a layer of shortcrust pastry, brush it with water and decorate with almond flakes.

Sieve FLOMIX onto the top of the cake.

Bake at 180-190°C for about 25-30 minutes, until the shortcrust pastry is perfectly baked.