



FLORENTINE TART

👤 Intermediate level

SWEET BAKED GOOD

SHORTCRUST PASTRY

TOP FROLLA

unsalted butter 82% fat
sugar
eggs

1000g
350g
120g
150g

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

BISCUIT

IRCA GENOISE

eggs

ZUCCHERO INVERTITO

250g
300g
25g

Whip all the ingredients in a planetary mixer for 8-10 minutes at high speed. Evenly spread the whipped mixture onto a tray lined with parchment paper (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

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.



Extraordinary
made simple.