



TART WITH RICOTTA

chef Basic level

BAKED CAKE

SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat

sugar

eggs

PREPARATION

1.000g 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

CUSTARD

INGREDIENTS

TOP CREAM

water

milk 3.5% fat

PREPARATION

100g Add TOP CREAM to the liquid ingredients and mix vigorously with a whisk.

125g Let the mixture rest for 3 minutes, then start to mix again for a short time to

125g produce an excellent creamy texture.

RICOTTA CREAM

INGREDIENTS

TRIM

fresh ricotta

sugar

PREPARATION

25-30g In a planetary mixer with the paddle attachment, mix all the ingredients,
1000g together with the custard you made, at low speed, until well-combine and
250g smooth.

Final composition

Roll the dough into layers and use them to line some cake moulds.

Spread a 1.5cm layer of ricotta cream.

Decorate the top as you like most.

Bake at 210-220°C for about 20-25 minutes.

Let cool down completely, cover with MIRAGEL.