

# TART WITH RICOTTA

Basic level

BAKED CAKE

## SHORTCRUST PASTRY

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|---|---|---|
| TOP FROLLA | 1.000g | Knead all the ingredients in a planetary mixer with the paddle attachment, until the dough is well-combined.<br>Cover the dough and refrigerate for 1 hour at least. |
| unsalted butter 82% fat | 350g | |
| sugar | 120g | |
| eggs | 150g | |

## CUSTARD

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| TOP CREAM | 100g | Add TOP CREAM to the liquid ingredients and mix vigorously with a whisk.<br>Let the mixture rest for 3 minutes, then start to mix again for a short time to produce an excellent creamy texture. |
| water | 125g | |
| milk 3.5% fat | 125g | |

## RICOTTA CREAM

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

## 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.

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