



# TART WITH RICOTTA

🏠 Basic level

BAKED CAKE

## SHORTCRUST PASTRY

### TOP FROLLA

unsalted butter 82% fat  
sugar  
eggs

1.000g  
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.

## CUSTARD

### TOP CREAM

water  
milk 3.5% fat

100g  
125g  
125g

Add TOP CREAM to the liquid ingredients and mix vigorously with a whisk. Let the mixture rest for 3 minutes, then start to mix again for a short time to produce an excellent creamy texture.

## RICOTTA CREAM

### TRIM

fresh ricotta  
sugar

25-30g  
1000g  
250g

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.

## 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.



Extraordinary  
made simple.