

# SPRING TART

🏠 Intermediate level



## SHORTCRUST PASTRY

### TOP FROLA

unsalted butter 82% fat  
confectioner's sugar  
eggs

500g mix  
200g all the ingredients in the planetary mixer with  
50g leaf until you get a well dough  
50g amalgamated Put between two sheets of paper from  
oven and roll out to a thickness of 1.5 mm,  
blast chilled then cut into strips  
and lining the micro-perforated rings for  
single portions, with the cookie cutter print the  
base and cook on a micro-perforated tray  
170  
degrees for 15 minutes

## RASPBERRY AND STRAWBERRY JELLY

raspberries purée  
strawberry purée  
water

### LILLY NEUTRO

125g Mix  
125g the Lilly Neutro with pulp  
25g heated in microwave Mix with a  
50g hand blender until a mixture is obtained  
homogeneous Pour into silicone molds a  
hemisphere Ø 4 cm/ 3 cm and freeze  
Unmould and gelatinize before placing  
in the center of the tartlet

## FINANCIER WHITE CHOCOLATE AND ALMONDS

### AVOLETTA

flour

### VIGOR BAKING

cornstarch

egg whites

unsalted butter 82% fat

SINFONIA CIOCCOLATO BIANCO

500g

50g

3g

30g

370g

80g

150g

Mix and sift the powders avoletta, flour, corn starch and baking). melt the chocolate, insert the soft butter e make a ganache. Merge the powdered egg whites then add the ganache . Knock down on baking sheet lined with parchment paper oven and cook at 180 180°C for 12 about 15 minutes

## CARAMEL FILLING

### TOFFEE D'OR CARAMEL

qb

arrange a thin layer of toffe d'or caramel on the bottom of the tartlet

## WHITE CHOCOLATE AND MASCARPONE NAMELAKA

full-fat milk (3,5% fat)

### GLUCOSIO

### LILLY NEUTRO

SINFONIA CIOCCOLATO BIANCO

Mascarpone cheese

Fresh cream

### JOYPASTE VANIGLIA

### MADAGASCAR/BOURBON

500g

20g

330g

300g

750g

25g

Warm up slightly fresh milk with the glucose, add the Lilly Neutral then the white chocolate and make a ganache Insert the mascarpone and finally the cream at a temperature of about 55°C obtain a liquid mixture to be matured in the fridge for a whole night The day following, whip lightly in the planetary mixer with whip

## SOFT COMPOTE OF LIME AND LEMON

lime juice

lemon juice

grated lime zest

Basil

### ZUCCHERO INVERTITO

caster sugar

rice starch

300g

300g

15g

8

125g

125g

65g

Mix juices with syrup invert sugar, the basil leaves and the zests Mix the mixture and bring to 5050°C Add the sugar mixed with the rice starch Bring to the boil, cook for 2 minutes, cool

## FINAL COMPOSITION

Pour into the bottom of the tartlet a thin layer of Toffee D'Or Caramel, place a disk of Financier then get flush with the tartlet with the soft compote of lime and lemon. Set up lightly the namelaka and make a daisy a six petals on a sheet of acetate (keep the same diameter of the tartlet). With another sheet of acetate, lightly crush the daisy (to flatten it) and break down into the negative. Unmold and spray with neutral jelly. Place on the tartlet and finish with the hemisphere of raspberry and strawberry jelly arranged in the center.



Extraordinary  
made simple.