

SPRING TART

Intermediate level

SHORTCRUST PASTRY

TOP FROLLA	500g	mix
unsalted butter 82% fat	200g	all the ingredients in the planetary mixer with
confectioner's sugar	50g	leaf until you get a well dough
eggs	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	125g	Mix
strawberry purée	125g	the Lilly Neutro with pulp
water	25g	heated in microwave Mix with a
LILLY NEUTRO	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

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FINANCIER WHITE CHOCOLATE AND ALMONDS

AVOLETTA	500g	Mix and sift the powders
flour	50g	avoletta, flour, corn starch and
VIGOR BAKING	3g	baking). melt the chocolate,
cornstarch	30g	insert the soft butter e
egg whites	370g	make a ganache. Merge the
unsalted butter 82% fat	80g	powdered egg whites then
SINFONIA CIOCCOLATO BIANCO	150g	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)	500g	Warm up
GLUCOSIO	20g	slightly fresh milk with the
LILLY NEUTRO		glucose, add the Lilly Neutral then the
SINFONIA CIOCCOLATO BIANCO	330g	white chocolate and make a ganache
Mascarpone cheese	300g	Insert the mascarpone and finally the cream
Fresh cream	750g	at a temperature of about 55°C
JOYPASTE VANIGLIA		obtain a liquid mixture to be matured
MADAGASCAR/BOURBON	25g	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	300g	Mix
lemon juice	300g	juices with syrup
grated lime zest	15g	invert sugar, the basil leaves and the
Basil	8	zests Mix the mixture and bring to
ZUCCHERO INVERTITO	125g	5050°C Add the sugar mixed with
caster sugar	125g	the rice starch Bring to the boil, cook for
rice starch	65g	2 minutes, cool

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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.