

RED FRUITS TARTLET

Intermediate level

Dessert with cream and crunchy berries



RECIPE CREATED BY:

Mirko Scarani

Pastry Chef

SHORTCRUST PASTRY

TOP FROLLA	500g	-Mix all the ingredients in a planetary mixer with a paddle attachment. -Spread the pastry between 2 sheets of baking paper and roll it to a thickness of 2mm and refrigerate. Make some discs using a pastry ring to fill the rings for single-portion tarlet. Bake at 165 °C for about 15 minutes.
unsalted butter 82% fat	200g	
confectioner's sugar	50g	
eggs	50g	

BISCUIT

IRCA GENOISE	1000g	-Mix all the ingredients in a planetary mixer for about 12 minutes. -Spread about 450 g of product on a baking tray with paper. -Bake at 210 ° / 220 ° C for about 6/8 minutes in a static oven or bake at 190 ° / 200 ° C for 5/8 minutes in a ventilated oven. -Once cooled, form a biscuit disc with the help of a pastry cutter.
eggs - T° environment	1200g	
ZUCCHERO INVERTITO	100g	
Alternatively		
honey		

FILLING CREAM

water	1000g	-Mix the KARINA and water with a whisk for 2 minutes. -Leave the cream to rest for a few minutes and mix again.
KARINA	400g	

irca GROUP

Extraordinary made simple.

FINAL COMPOSITION

-Spread a layer of CHOCOCREAM CRUNCHY FRUTTI ROSSI on the bottom of the tart, using a pastry bag.
-Place the biscuit disc on top of the red fruit cream and press lightly.
-Create a layer of TOP CREAM and level it with the help of a spatula.
-Decorate the tartlet with fresh red fruit.