

RED FRUITS TARTLET

Pasic level

Dessert with cream and crunchy berries

SHORTCRUST PASTRY

Ingredients
TOP FROLLA

unsalted butter 82% fat confectioner's sugar eggs

Preparation

500g -Mix all the ingredients in a planetary mixer with a paddle attachment.

200g $\,$ -Spread the pastry between 2 sheets of baking paper and roll it to a

50g thickness of 2mm and refrigerate.

 $_{50g}$ Make some discs using a pastry ring to fill the rings for single-portion tarlet. Bake at 165 °C for about 15 minutes.

BISCUIT

Ingredients

IRCA GENOISE eggs

ZUCCHERO INVERTITO

honey

Preparation

1000g -Mix all the ingredients in a planetary mixer for about 12 minutes.

1200g -Spread about 450 g of product on a baking tray with paper.

100g -Bake at 210 $^{\circ}$ / 220 $^{\circ}$ C for about 6/8 minutes in a static oven or bake at 190 $^{\circ}$ / 200 $^{\circ}$ C for 5/8 minutes in a ventilated oven.

-Once cooled, form a biscuit disc with the help of a pastry cutter.

FILLING CREAM

Ingredients

water 1000g

KARINA

400g

Preparation

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

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.