



RED FRUITS TARTLET

👤 Intermediate level

Dessert with cream and crunchy berries



RECIPE CREATED BY:
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SHORTCRUST PASTRY

TOP FROLLA

unsalted butter 82% fat
confectioner's sugar
eggs

500g
200g
50g
50g

-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 tartlet.
Bake at 165 °C for about 15 minutes.

BISCUIT

IRCA GENOISE

eggs - T° environment

ZUCCHERO INVERTITO

Alternatively
honey

1000g
1200g
100g

-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.

FILLING CREAM

water
KARINA

1000g
400g

-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.



Extraordinary
made simple.