



SPRING BREAK

🏠 Advanced level

MODERN TART

GLUTEN FREE SHORT PASTRY

TOP FROLA GLUTEN FREE

unsalted butter 82% fat
eggs

1000g
300g
150g

In a planetary mixer with the paddle attachment, knead all the ingredients at low speed for 5 minutes. Let the dough rest in the fridge for at least 2 hours. Roll the dough out to a 3-mm thick layer and use it to line a tart mould in order to create a base of shortcrust pastry. Bake at 180°C for 15 minutes.

GLUTEN FREE PISTACHIO ROLLÈ

IRCA GENOISE GLUTEN FREE

eggs
egg whites

ZUCCHERO INVERTITO

JOYPASTE PISTACCHIO PRIME

1000g
1200g
100g
120g
150g

Whip all the ingredients in a planetary mixer with a whisk attachment for 8-10 minutes at high speed. Evenly spread the mixture into 0.5-cm layers onto parchment paper sheets, then bake for 8 minutes at 220-230°C (closed valve).

GLUTEN FREE CRUMBLE

TOP FROLA GLUTEN FREE

AVOLETTA

unsalted butter 82% fat

250g
375g
187.5g

Mix all the ingredients together in a planetary mixer using a paddle for 5 minutes on low speed. Leave to rest in the refrigerator for at least 2 hours. Make a short-pastry base and bake at 180°C for about 15 minutes. Make tiny balls with the remaining short-pastry and bake at 180°C for 12 minutes.

irca
GROUP

Extraordinary
made simple.

MILK CHOCOLATE NAMELAKA

milk 3.5% fat

GLUCOSIO

MINUETTO LATTE SANTO DOMINGO

38%

liquid cream 35% fat

LILLY NEUTRO

150g

8g

325g

300g

35g

Bring milk and GLUCOSIO to boil, then dissolve LILLY using a whisk.

Pour the mixture onto the chocolate and emulsify with an immersion blender.

While emulsifying, add the cold liquid cream too. Refrigerate overnight.

FINAL COMPOSITION

Spread the tart base with FRUTTIDOR and cover with a disc of rollè.

In a planetary mixer with the whisk attachment, whip the namelaka at medium speed for 3-4 minutes.

Evenly spread the namelaka onto the layer of rollè, then create a swirl of namelaka on the top of the cake.

Complete the decoration by dusting the balls of crumble with BIANCANEVE and placing them onto the edge of the tart.



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