

# SPRING BREAK

Pasic level **MODERN TART** 

#### **GLUTEN FREE SHORT PASTRY**

Ingredients TOP FROLLA GLUTEN FREE

unsalted butter 82% fat eggs

#### Preparation

1000g In a planetary mixer with the paddle attachment, knead all the ingredients

300g at low speed for 5 minutes.

150g 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 mouldin order to create a base of shortcrust pastry. Bake at 180°C for 15 minutes.

# **GLUTEN FREE PISTACHIO ROLLÈ**

Ingredients

IRCA GENOISE GLUTEN FREE

eggs

egg whites

**ZUCCHERO INVERTITO** 

JOYPASTE PISTACCHIO PRIME

#### Preparation

1000g Whip all the ingredients in a planetary mixer with a whisk attachment for 8-

1200g 10 minutes at high speed.

100g Evenly spread the mixture into 0.5-cm layers onto parchment paper sheets,

120g then bake for 8 minutes at 220-230°C (closed valve).

150g

### **GLUTEN FREE CRUMBLE**

Ingredients TOP FROLLA GLUTEN FREE

AVOLETTA
unsalted butter 82% fat

375g 187.5a

## Preparation

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.

#### MILK CHOCOLATE NAMELAKA

Ingredients	
milk 3.5% fat	
GLUCOSIO	
MINUETTO LATT	E SANTO DOMINGO 38%
liquid cream 359	% fat
LILLY NEUTRO	

#### Preparation

Bring milk and GLUCOSIO to boil, then dissolve LILLY using a whisk.Pour the mixture onto the chocolate and emulsify with an immersionblender.

300g 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.