

SPRING BREAK

Advanced level

MODERN TART

GLUTEN FREE SHORT PASTRY

TOP FROLLA GLUTEN FREE	1000g
unsalted butter 82% fat	300g
eggs	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 mouldin order to create a base of shortcrust pastry. Bake at 180°C for 15 minutes.

GLUTEN FREE PISTACHIO ROLLÈ

IRCA GENOISE GLUTEN FREE	1000g
eggs	1200g
egg whites	100g
ZUCCHERO INVERTITO	120g
JOYPASTE PISTACCHIO PRIME	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 FROLLA GLUTEN FREE	250g
AVOLETTA	375g
unsalted butter 82% fat	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.

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MILK CHOCOLATE NAMELAKA

milk 3.5% fat	150g	Bring milk and GLUCOSIO to boil, then dissolve LILLY using a whisk.
GLUCOSIO	8g	
MINUETTO LATTE SANTO DOMINGO 38%	325g	Pour the mixture onto the chocolate and emulsify with an immersion blender.
liquid cream 35% fat	300g	While emulsifying, add the cold liquid cream too.
LILLY NEUTRO	35g	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.