



BELLE HÉLÈNE TART

🏠 Basic level

CLASSIC CHOCOLATE & PEAR TART

SHORTCRUST PASTRY

TOP FROLLA

unsalted butter 82% fat
caster sugar
egg yolks

1000g
400g
100g
120g

-Beat all the ingredients in a planetary mixer with a paddle attachment until well combined.
-Refrigerate for at least 2 hours.
-Roll the dough out with a dough sheeter to obtain layers with the desired thickness.

CUSTARD

TOP CREAM

water
liquid cream 35% fat

400g
1.000g
100g

-Mix all the ingredients with a whisk, let the custard rest for 5 minutes, then mix again.

FINAL COMPOSITION

-Line the cake moulds with the shortcrust pastry, fill with a 1-cm layer of custard, then lay some sliced/diced canned pears in syrup, or use FRUTTIDOR PERA.
-Bake at 200°C for about 15-20 minutes.
-Let it cool down completely, then coat with a veil of COVERCREAM CIOCCOLATO or PASTA BITTER (previously heated at low temperature to make it fluid).

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made simple.