



BELLE HÉLÈNE TART

👤 Basic level

CLASSIC CHOCOLATE & PEAR TART

SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat
caster sugar
egg yolks

PREPARATION

1000g -Beat all the ingredients in a planetary mixer with a paddle attachment until
400g well combined.
100g -Refrigerate for at least 2 hours.
120g -Roll the dough out with a dough sheeter to obtain layers with the desired
thickness.

CUSTARD

INGREDIENTS

TOP CREAM

water
liquid cream 35% fat

PREPARATION

400g -Mix all the ingredients with a whisk, let the custard rest for 5 minutes, then
1.000g mix again.
100g

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).