



# BELLE HÉLÈNE TART

chef Basic level

CLASSIC CHOCOLATE & PEAR TART

## SHORTCRUST PASTRY

### INGREDIENTS

#### TOP FROLLO

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 desidered 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).