



# 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).

**irca**  
GROUP

Extraordinary  
made simple.