



# AUTUMN TART

chef Advanced level

Modern tart

## CEREAL SHORTCRUST PASTRY

### INGREDIENTS

#### TOP FROLLA

eggs

unsalted butter 82% fat

### PREPARATION

1000 g In a planetary mixer with the paddle attachment, knead all the ingredients  
100g at low speed for 5 minutes.  
400g Let the dough rest in the fridge for at least 2 hours.  
Roll the dough out to 3mm and use it to line a tart mould in order to create a  
shortcrust pastry base, then bake at 180°C for 15 minutes.  
Crumble the cuts of dough and bake at 180°C for 12 minutes.

## CHOCOLATE GENOISE

### INGREDIENTS

#### IRCA GENOISE CHOC

eggs

water

### PREPARATION

1000 g Whip all the ingredients in a planetary mixer with the whisk attachment for  
700g 10-12 minutes at high speed.  
200g Grease and flour the moulds, cast the batter in and bake at 170-190°C for 25-  
30 minutes.  
When cooled down, cut into 1-cm thick discs.

## MILK CHOCOLATE NAMELAKA

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### INGREDIENTS

milk 3.5% fat

### GLUCOSIO

MINUETTO LATTE SANTO DOMINGO 38%

liquid cream 35% fat

### LILLY NEUTRO

### PREPARATION

150 g Bring milk and GLUCOSIO to boil, then add LILLY and beat with a whisk.

8g Pour onto chocolate and emulsify with an immersion blender.

325g While emulsifying, pour the cold cream in a stream.

300g Let the namelaka cream rest in the fridge overnight.

35g

### Final composition

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Spread the FRUTTIDOR at the bottom of the tart base and cover with a disc of genoise.

Whip the namelaka in a planetary mixer with the whisk attachment at medium speed for 3-4 minutes.

Evenly spread the namelaka onto the genoise having care to create a smooth surface.

Create a swirl of namelaka and decorate the edges of the tart with the crumble.

Dust with HAPPYCAO.