

AUTUMN TART

Advanced level

Modern tart

CEREAL SHORTCRUST PASTRY

TOP FROLLA	1000 g
eggs	100g
unsalted butter 82% fat	400g

In a planetary mixer with the paddle attachment, knead all the ingredients at low speed for 5 minutes.
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

IRCA GENOISE CHOC	1000 g
eggs	700g
water	200g

Whip all the ingredients in a planetary mixer with the whisk attachment for 10-12 minutes at high speed.
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

milk 3.5% fat	150 g
GLUCOSIO	8g
MINUETTO LATTE SANTO DOMINGO 38%	325g
liquid cream 35% fat	300g
LILLY NEUTRO	35g

Bring milk and GLUCOSIO to boil, then add LILLY and beat with a whisk.
Pour onto chocolate and emulsify with an immersion blender.
While emulsifying, pour the cold cream in a stream.
Lest the namelaka cream rest in the fridge overnight.

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FINAL COMPOSITION

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.