

# **EXOTIC TARTE TROPEZIENNE (DOLCE FORNO MAESTRO)**

Leavened filled dessert

## **BRIOCHE DOUGH**

#### **INGREDIENTS**

DOLCE FORNO MAESTRO

unsalted butter 82% fat eggs

milk 3.5% fat

salt

yeast

#### PREPARATION

1250g Put in a planetary mixer DOLCE FORNO MAESTRO, milk, brewer's yeast and

400g 400gr of eggs and knead until well-combined

 $\,$  550g  $\,$  Add the remaining quantity of eggs (150gr) and salt to obtain a fine glutinic

100g net

23q Lastly, add the soft butter in 2 times.

The dough should be soft and smooth.

Let the dough rest at room temperature, well-covered, for 30 minutes.

Flatten the dough and place it in a blast chiller until completely cool. Spread the dough out with a rolling machine to a thickness of 1 cm. Using a

mold cut the dough into circles 22 cm wide

Leave to rise in cake rings or cake pan until the dough doubles in size.

# **PASSION FRUIT WHIPPED GANACHE**

## **INGREDIENTS**

liquid cream 35% fat265gwater25gLILLY NEUTRO25gliquid cream 35% fat265g

## SINFONIA CIOCCOLATO BIANCO 33%

passion fruit purée

145g

120g PREPARATION

Bring the liquid cream (1) with the water to a boil.

Add LILLY NEUTRO and stir with a whisk.

Pour the liquid cream on SINFONIA BIANCO and emulsify.

Pour in gently the cold liquid cream (2) and emulsify.

Lastly, add the passion fruit purèe and mix.

Cover with a plastic wrap and place it in a refrigerator for a night.

Then whip with a planetary mixer with the whisk until it firms.

## **EXOTIC SYRUP**

INGREDIENTS PREPARATION

water 250g Bring to a boil the water with the sugar.

caster sugar 250g Once the mixture reaches 45-50°C add the mango and passion fruit purèe

mango purée 150g and mix.

passion fruit purée 100g

## **Final composition**

Brush the surface of the tropezienne with beaten egg and sprinkle with pearl sugar.

Bake in a cake pan at 160-165°C for 15-20 minutes.

Let it cool and then split it sideways in 2 equal layers.

Soak the inside of the bottom part of the tropezienne with exotic syrup.

Using a pastry bag spread over a layer of passion fruit whipped ganache.

Spread with a spoon a layer of FRUTTIDOR TROPICAL and with a pastry bag a layer of TOFFEE D'OR.

Place the top part of the tropezienne over the FRUTTIDOR and TOFFEE D'OR layer, then sprinkle BIANCANEVE over it and place it in the fridge.