



EXOTIC TARTE TROPEZIENNE (DOLCE FORNO MAESTRO)

chef Intermediate level

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
23g Lastly, add the soft butter in 2 times.
25g 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% fat

water

LILLY NEUTRO

liquid cream 35% fat

SINFONIA CIOCCOLATO BIANCO 33%

passion fruit purée

PREPARATION

265g Bring the liquid cream (1) with the water to a boil.

25g Add LILLY NEUTRO and stir with a whisk.

25g Pour the liquid cream on SINFONIA BIANCO and emulsify.

265g Pour in gently the cold liquid cream (2) and emulsify.

145g Lastly, add the passion fruit purée and mix.

120g 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

water

caster sugar

mango purée

passion fruit purée

PREPARATION

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

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

150g and mix.

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.