



# EXOTIC TARTE TROPEZIENNE (DOLCE FORNO MAESTRO)

👤 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

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### 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

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### 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

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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.