



TOFFEE TROPICAL ZEN TART

chef Advanced level

MODERN TART WITH TROPICAL FRUITS AND TOFFEE

Quantities for 6 cakes.

ALMOND SHORTCRUST

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat
eggs
almond flour
caster sugar
salt

PREPARATION

1050g Mix all the ingredients in the planetary mixer with the flat beater, let rest in
260g the refrigerator
175g Roll to 3,5mm and make the bottoms in the proper micro-perforated
115g molds/rings "Silikomart Tarte Ring Round".
90g Let cool well before baking. Bake for about 18 minutes at 165°C with open
4g valve and minimum ventilation.

CUSTARD WITH TROPICAL INCLUSIONS

INGREDIENTS

CHOCOCREAM CRUNCHY TROPICAL

PREPARATION

Melt the CHOCOCREAM CRUNCHY TROPICAL at about 35-40°C

PINEAPPLE CREMOUX

INGREDIENTS

full-fat milk (3,5% fat)

liquid cream 35% fat

egg yolks

caster sugar

LILLY NEUTRO

FRUTTIDOR ANANAS

MINUETTO FONDENTE MADAGASCAR 72%

PREPARATION

50g Bring milk and cream to a boil, then add them to the previously mixed yolk

50g and sugar.

20g Bring the compound to 84°C.

5g Combine the hot mixture with MINUETTO FONDENTE MADAGASCAR 72%,

12.5g LILLY NEUTRO and FRUTTIDOR ANANAS.

150g Mix and let it cool.

75g

TOFFEE MOUSSE

INGREDIENTS

liquid cream 35% fat

LILLY NEUTRO

water

JOYPASTE TOFFEE

PREPARATION

500g Mix all the ingredients in a planetary mixer until a smooth semi-mounted

50g compound is obtained. Pour it in the "Silikomart Kit Tarte Ring Palet" mold.

50g Blast chill at -40°C until cool.

30g

Final composition

With the help of a little spatula and a kitchen brush, make a layer of about half a centimeter on the bottom and on the internal walls of the baked shortcrust base.

Continue filling the tarlet with a layer of pineapple cremoux.

Lastly place on the top of it the toffee mousse disc and glaze with the MIRROR NEUTRAL previously heated at 50°C.

Decorate with SCAGLIETTE AL LATTE, DOBLA SPIRAL DARK 77051, MINI ELEGANCE DARK and edible gold leaf.