

# TOFFEE TROPICAL ZEN TART

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".

<sub>90g</sub> Let cool well before baking. Bake for about 18 minutes at 165°C with open

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) 50g liquid cream 35% fat

50g

egg yolks
caster sugar
LILLY NEUTRO
FRUTTIDOR ANANAS
MINUETTO FONDENTE MADAGASCAR 72%

20g 5g **Preparation** 

12.5g Bring milk and cream to a boil, then add them to the previously mixed yolk 150g and sugar.

75a Bring the compound to 84°C.

Combine the hot mixture with MINUETTO FONDENTE MADAGASCAR 72%, LILLY NEUTRO and FRUTTIDOR ANANAS.

Mix and let it cool.

## **TOFFEE MOUSSE**

INGREDIENTSPREPARATIONliquid cream 35% fat500gMix all the ingredients in a planetary mixer until a smooth semi-mountedLILLY NEUTRO50gcompound is obtained. Pour it in the "Silikomart Kit Tarte Ring Palet" mold.water50gBlast chill at -40°C until cool.JOYPASTE TOFFEE30g

## **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  $50^{\circ}$ C.

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