



TOFFEE TROPICAL ZEN TART

👤 Advanced level

MODERN TART WITH TROPICAL FRUITS AND TOFFEE

Quantities for 6 cakes.



RECIPE CREATED BY:

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Pasticciere e Gelatiere

ALMOND SHORTCRUST

TOP FROLLA

unsalted butter 82% fat
eggs
almond flour
caster sugar
salt

1050g
260g
175g
115g
90g
4g

Mix all the ingredients in the planetary mixer with the flat beater, let rest in the refrigerator

Roll to 3,5mm and make the bottoms in the proper micro-perforated molds/rings "Silikomart Tarte Ring Round".

Let cool well before baking. Bake for about 18 minutes at 165°C with open valve and minimum ventilation.

CUSTARD WITH TROPICAL INCLUSIONS

CHOCOCREAM CRUNCHY TROPICAL

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

PINEAPPLE CREMOUX

full-fat milk (3,5% fat)
liquid cream 35% fat
egg yolks
caster sugar
LILLY NEUTRO
FRUTTIDOR ANANAS
MINUETTO FONDENTE MADAGASCAR
72%

50g
50g
20g
5g
12.5g
150g
75g

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

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.

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Extraordinary
made simple.

TOFFEE MOUSSE

liquid cream 35% fat
LILLY NEUTRO
water
JOYPASTE TOFFEE

500g
50g
50g
30g

Mix all the ingredients in a planetary mixer until a smooth semi-mounted compound is obtained. Pour it in the "Silikomart Kit Tarte Ring Palet" mold. Blast chill at -40°C until cool.

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 tartlet 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.



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