

RED FRUITS AND YOGURT ZEN TART

Advanced level

MODERN TART WITH YOGURT AND RED FRUITS
Quantities for 6 cakes



RECIPE CREATED BY:

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Pasticciere e Gelatiere

ALMOND SHORTCRUST

TOP FROLLA	1050g	Combine all the ingredients together 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.
unsalted butter 82% fat	260g	
eggs	175g	
almond flour	115g	
caster sugar	90g	
salt	4g	

CUSTARD WITH RED FRUITS INCLUSIONS

CHOCOCREAM CRUNCHY FRUTTI ROSSI	qb	Melt the CHOCOCREAM at about 35-40°C

BLUEBERRY CREMOUX

milk 3.5% fat	50g	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 RENO CONCERTO BIANCO 31,50%, LILLY NEUTRO and FRUTTIDOR MIRTILLO. Mix and let it cool.
liquid cream 35% fat	50g	
egg yolk	20g	
caster sugar	5g	
LILLY NEUTRO	12.5g	
FRUTTIDOR MIRTILLO	150g	
RENO CONCERTO CIOCCOLATO BIANCO 31,4%	75g	

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Extraordinary made simple.

YOGURT MOUSSE

liquid cream 35% fat	500g	Mix all the ingredients in the planetary mixer until a smooth and semi-mounted compound is obtained and pour in the mold "Silikomart Kit Tarte Ring Palet". Blast chill at -40°C until cool.
LILLY NEUTRO	50g	
water	50g	
JOYGELATO YOGURT	25g	

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 blueberry cremoux.
Lastly place on the top of it the yogurt mousse disc and glaze with MIRROR NEUTRAL previously heated at 50°C.
Decorate with DULCAMARA, DOBLA CURVY SPOTS GREEN 77364, DOBLA BLUEBERRY 77449 and edible silver leaf.