



RED FRUITS AND YOGURT ZEN TART

chef Advanced level

MODERN TART WITH YOGURT AND RED FRUITS

Quantities for 6 cakes

ALMOND SHORTCRUST

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat
eggs
almond flour
caster sugar
salt

PREPARATION

1050g Combine all the ingredients together in the planetary mixer with the flat
260g beater, let rest in 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 RED FRUITS INCLUSIONS

INGREDIENTS

CHOCOCREAM CRUNCHY FRUTTI ROSSI

PREPARATION

qb Melt the CHOCOCREAM at about 35-40°C

BLUEBERRY CREMOUX

INGREDIENTS

milk 3.5% fat

liquid cream 35% fat

egg yolk

caster sugar

LILY NEUTRO

FRUTTIDOR MIRTILLO

RENO CONCERTO CIOCCOLATO BIANCO 31,4%

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 RENO CONCERTO BIANCO 31,50%, LILY

12.5g NEUTRO and FRUTTIDOR MIRTILLO.

150g Mix and let it cool.

75g

YOGURT MOUSSE

INGREDIENTS

liquid cream 35% fat

LILY NEUTRO

water

JOYGELATO YOGURT

PREPARATION

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

50g mounted compound is obtained and pour in the mold "Silikomart Kit Tarte

50g Ring Palet".

25g 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 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.