



# 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

unsalted butter 82% fat  
eggs  
almond flour  
caster sugar  
salt

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

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.

## CUSTARD WITH RED FRUITS INCLUSIONS

### CHOCOCREAM CRUNCHY FRUTTI ROSSI

qb

Melt the CHOCOCREAM at about 35-40°C



Extraordinary  
made simple.

## BLUEBERRY CREMOUX

milk 3.5% fat	50g	Bring milk and cream to a boil, then add them to the previously mixed yolk and sugar.
liquid cream 35% fat	50g	
egg yolk	20g	Bring the compound to 84°C.
caster sugar	5g	Combine the hot mixture with RENO CONCERTO
<u>LILLY NEUTRO</u>	12.5g	BIANCO 31,50%, LILLY NEUTRO and FRUTTIDOR
<u>FRUTTIDOR MIRTILLO</u>	150g	MIRTILLO.
RENO CONCERTO CIOCCOLATO		Mix and let it cool.
BIANCO 31,4%	75g	

## 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.
<u>LILLY NEUTRO</u>	50g	
water	50g	
<u>JOYGELATO YOGURT</u>	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 tartlet 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.



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