



MASCARPONE CHEESE AND RED FRUITS ZEN TART

chef Advanced level

MODERN TART WITH MASCARPONE CHEESE AND RED FRUITS

Quantities for 6 cakes.

ALMOND SHORTCRUST

INGREDIENTS

TOP FROLLO

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 molds
115g "Silikomart Tarte Ring Round".
90g Let it cool before baking.
4g Bake for about 18 minutes at 165°C with open valve and minimum
ventilation.

CUSTARD WITH RED FRUITS INCLUSIONS

INGREDIENTS

CHOCOCREAM CRUNCHY FRUTTI ROSSI

PREPARATION

qb Melt the CHOCOCREAM at about 35-40°C.

RASPBERRY CREMOUX

INGREDIENTS

milk 3.5% fat
liquid cream 35% fat
egg yolk
caster sugar
LILLY NEUTRO
FRUTTIDOR LAMPONE
MINUETTO LATTE SANTO DOMINGO 38%

PREPARATION

50g Bring milk and cream to a boil, then add them to the previously mixed yolk and sugar.
20g Bring the compound to 84°C.
5g Combine the hot mixture with MINUETTO LATTE SANTO DOMINGO 38%,
12.5g LILLY NEUTRO and FRUTTIDOR LAMPONE.
150g Mix and let it cool.
75g

MASCARPONE CHEESE MOUSSE

INGREDIENTS

liquid cream 35% fat
LILLY NEUTRO
water
JOYGELATO MASCARPONE

PREPARATION

500g 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.
50g Blast chill at -40°C until cool.
25g

GLAZING AND DECORATION

INGREDIENTS

MIRROR NEUTRAL

PREPARATION

qb Heat MIRROR NEUTRAL at 50°C.

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 raspberry cremoux.

Lastly place on the top of it the mascarpone cheese mousse disc and glaze with the MIRROR NEUTRAL previously heated at 50°C.

Decorate with crispy raspberry, DOBLA RASPBERRY 77460, edible gold leaf and dried rose petals.