



# MASCARPONE CHEESE AND RED FRUITS ZEN TART

👩🍳 Advanced level

**MODERN TART WITH MASCARPONE CHEESE AND RED FRUITS**

Quantities for 6 cakes.

## ALMOND SHORTCRUST

### INGREDIENTS

#### TOP FROLLA

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 the refrigerator.  
260g  
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

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### 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%, LILLY NEUTRO and FRUTTIDOR LAMPONE.

12.5g

150g Mix and let it cool.

75g

## MASCARPONE CHEESE MOUSSE

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### 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

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### INGREDIENTS

[MIRROR NEUTRAL](#)

### PREPARATION

qb Heat MIRROR NEUTRAL at 50°C.

## Final composition

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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 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.