



MASCARPONE CHEESE AND RED FRUITS ZEN TART

👤 Advanced level

MODERN TART WITH MASCARPONE CHEESE AND RED FRUITS

Quantities for 6 cakes.



RECIPE CREATED BY:

Antonio Losito
Pasticciere e Gelatiere

ALMOND SHORTCRUST

TOP FROLLA

unsalted butter 82% fat
eggs
almond flour
caster sugar
salt

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

Mix all the ingredients 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 "Silikomart Tarte Ring Round".
Let it cool 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.

RASPBERRY 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 MINUETTO LATTE
<u>LILLY NEUTRO</u>	12.5g	SANTO DOMINGO 38%, LILLY NEUTRO and
<u>FRUTTIDOR LAMPONE</u>	150g	FRUTTIDOR LAMPONE.
MINUETTO LATTE SANTO DOMINGO		Mix and let it cool.
38%	75g	

MASCARPONE CHEESE MOUSSE

liquid cream 35% fat	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. Blast chill at -40°C until cool.
<u>LILLY NEUTRO</u>	50g	
water	50g	
<u>JOYGELATO MASCARPONE</u>	25g	

GLAZING AND DECORATION

<u>MIRROR NEUTRAL</u>	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 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.



Extraordinary
made simple.