

# **COOKIE GIANDUIA ZEN TART**

MODERN TART WITH GIANDUIA AND COOKIE FLAVOR

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

260g the refrigerator.

175a Roll to 3,5mm and make the bottoms in the proper micro-perforated

115a molds/rings "Silikomart Tarte Ring Round".

<sub>90g</sub> Let cool well before baking. Bake for about 18 minutes at 165°C with open

valve and minimum ventilation.

### **CUSTARD WITH GIANDUIA INCLUSIONS**

#### **INGREDIENTS**

CHOCOCREAM CRUNCHY CACAO & amp; NOCCIOLE

#### **PREPARATION**

50g

Melt the CHOCOCREAM at about 35-40°C

## **ORANGE CREMOUX**

#### **INGREDIENTS**

fresh milk 50g

liquid cream 35% fat

egg yolk
caster sugar
LILLY NEUTRO
FRUTTIDOR ARANCIA
MINUETTO FONDENTE MADAGASCAR 72%

20g 5g **Preparation** 

12.5g Bring milk and cream to a boil, then add them to the previously mixed yolk 150g and sugar.

75a Bring the compound to 84°C.

Combine the hot mixture with MINUETTO FONDENTE MADAGASCAR 72%, LILLY NEUTRO and FRUTTIDOR ARANCIA.

Mix and let it cool.

## **COOKIE MOUSSE**

INGREDIENTSPREPARATIONliquid cream 35% fat500gMix all the ingredients in a planetary mixer until a smooth semi-mountedLILLY NEUTRO50gcompound is obtained. Pour it in the "Silikomart Kit Tarte Ring Palet" mold.water50gBlast chill at -40°C until cool.JOYPASTE BISCOTTO PREMIUM30g

## **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 orange cremoux.

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

Decorate with SCAGLIETTA FONDENTE "F", DOBLA ORANGE LID, DOBLA SPEAR DARK, dried blue flower petals.