



# COOKIE GIANDUIA ZEN TART

chef Advanced level

**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.

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

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

90g Let cool well before baking. Bake for about 18 minutes at 165°C with open  
4g valve and minimum ventilation.

## CUSTARD WITH GIANDUIA INCLUSIONS

### INGREDIENTS

#### CHOCOCREAM CRUNCHY CACAO & NOCCIOLE

### PREPARATION

qb Melt the CHOCOCREAM at about 35-40°C

## ORANGE CREMOUX

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### INGREDIENTS

fresh milk  
liquid cream 35% fat

egg yolk  
caster sugar

LILLY NEUTRO

FRUTTIDOR ARANCIA

MINUETTO FONDENTE MADAGASCAR 72%

### PREPARATION

50g Bring milk and cream to a boil, then add them to the previously mixed yolk and sugar.  
50g Bring the compound to 84°C.  
5g Combine the hot mixture with MINUETTO FONDENTE MADAGASCAR 72%,  
12.5g LILLY NEUTRO and FRUTTIDOR ARANCIA.  
150g Mix and let it cool.  
75g

## COOKIE MOUSSE

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### INGREDIENTS

liquid cream 35% fat

LILLY NEUTRO

water

JOYPASTE BISCOTTO PREMIUM

### 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.  
30g

## 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 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.