



COOKIE GIANDUIA ZEN TART

👤 Advanced level

MODERN TART WITH GIANDUIA AND COOKIE FLAVOR

Quantities for 6 cakes



RECIPE CREATED BY:

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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/rings "Silikomart Tarte Ring Round".

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

CUSTARD WITH GIANDUIA INCLUSIONS

CHOCOCREAM CRUNCHY CACAO

& NOCCIOLE

qb

Melt the CHOCOCREAM at about 35-40°C

ORANGE CREMOUX

fresh milk
liquid cream 35% fat
egg yolk
caster sugar
LILLY NEUTRO
FRUTTIDOR ARANCIA
MINUETTO FONDENTE MADAGASCAR
72%

50g
50g
20g
5g
12.5g
150g
75g

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

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.

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Extraordinary
made simple.

COOKIE MOUSSE

liquid cream 35% fat

LILLY NEUTRO

water

JOYPASTE BISCOTTO PREMIUM

500g

50g

50g

30g

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.

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 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.



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