



EGGNOT GIANDUIA ZEN TART

👤 Advanced level

MODERN TART WITH GIANDUIA AND EGGNOT 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 the refrigerator.
260g
175g Roll to 3,5mm and make the bottoms in the proper micro-perforated molds/rings "Silikomart Tarte Ring Round".
115g
90g Let cool well before baking. Bake for about 18 minutes at 165°C with open valve and minimum ventilation.
4g

CUSTARD WITH GIANDUIA INCLUSIONS

INGREDIENTS

CHOCOCREAM CRUNCHY CACAO & NOCCIOLE

PREPARATION

Melt the CHOCOCREAM at about 35-40°C

PEAR CREMOUX

INGREDIENTS

fresh milk
liquid cream 35% fat
egg yolk
caster sugar
[LILLY NEUTRO](#)
[FRUTTIDOR PERA](#)
[SINFONIA CIOCCOLATO BIANCO 33%](#)

PREPARATION

50g Bring milk and cream to a boil, then add them to the previously mixed yolk
50g and sugar.
20g Bring the compound to 84°C.
5g Combine the hot mixture with SINFONIA CIOCCOLATO BIANCO, LILLY
12.5g NEUTRO and FRUTTIDOR PERA.
150g Mix and let it cool.
75g

EGGNOG MOUSSE

INGREDIENTS

liquid cream 35% fat
[LILLY NEUTRO](#)
water
[JOYPASTE ZABAIONE](#)

PREPARATION

500g In a planetary mixer mix all the ingredients until a smooth, semi-mounted
50g compound is obtained and pour it in the mold "Silikomart Kit Tarte Ring
50g Palet".
45g Blast chill at -40°C until cool.

GLAZING AND DECORATION

INGREDIENTS

[MIRROR NEUTRAL](#)
food colourant
[CODETTE CIOCCOLATO PURO BIANCO](#)

PREPARATION

Heat MIRROR NEUTRAL with a drop of yellow waterbased food colourant 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 pear cremoux.

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

Decorate with CODETTE BIANCHE, DOBLA VANILLA POD 77310, DOBLA PEACH BLOSSOM LIGHT PINK 78317 and edible silver leaf.