



EGGNOT GIANDUIA ZEN TART

👤 Advanced level

MODERN TART WITH GIANDUIA AND EGGNOT 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

Melt the CHOCOCREAM at about 35-40°C

PEAR CREMOUX

fresh milk
liquid cream 35% fat
egg yolk
caster sugar
LILLY NEUTRO
FRUTTIDOR PERA
SINFONIA CIOCCOLATO BIANCO 33%

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 SINFONIA CIOCCOLATO BIANCO, LILLY NEUTRO and FRUTTIDOR PERA.
Mix and let it cool.



**Extraordinary
made simple.**

EGGNOG MOUSSE

liquid cream 35% fat

LILLY NEUTRO

water

JOYPASTE ZABAIONE

500g

50g

50g

45g

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

GLAZING AND DECORATION

MIRROR NEUTRAL

food colourant

CODETTE CIOCCOLATO PURO BIANCO

qb

qb

qb

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 egnog 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.



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