

RASPBERRY CARAMEL TART

Advanced level



RECIPE CREATED BY:

Marco De Grada

Pastry chef

SHORTCRUST PASTRY

TOP FROLLA	1000g	Mix all the ingredients in a planetary mixer with paddle attachment until obtaining a homogenous dough. Place in the fridge for at least 2 hours. Use a dough sheeter to roll the shortcrust pastry out to a thickness of 3 mm and create monoportion tarts with a diameter of about 8 centimetres. Bake at 180°C for about 12-14 minutes until golden brown, then let it cool down.
unsalted butter 82% fat	400g	
eggs	150g	
caster sugar	50g	

CARAMEL FILLING

CHOCOSMART CARAMEL CRUMBLE	qb	Melt at 32-35°C.

RASPBERRY GELEE

FRUTTIDOR LAMPONE	1000g	Mix water and LILLY NEUTRO with a whisk, then add FRUTTIDOR and blend. Create some disks while pouring about 12 grams of mixture into silicon moulds with a diameter of 6 centimeters. Place them into the proofer room until freezing. If well covered, disks can be store in the freezer.
LILLY NEUTRO	80g	
water	80g	

irca GROUP

Extraordinary made simple.

NOCCIOLATO BIANCO GANACHE

SINFONIA CIOCCOLATO NOCCIOLATO BIANCO	600g
liquid cream 35% fat	400g
honey	70g

Bring to a boil the cream, add honey and mix.
Add chocolate and mix with an immersion blender.
Cover the mixture with a film and let it cool down to about 35°C.

FINAL COMPOSITION

Pour about 12 grams of caramel glaze on the bottom of the baked tart base. Place in the fridge until crystallization.
Place a raspberry gelée disk in the centre of each tart.
Pour a layer of Nocciolato bianco ganache up to the edges. Place in the fridge until hardened.
Decorate the surface with fresh raspberries, Spot Original Dobla and with previously whipped CHOCOSMART CARAMEL CRUMBLE whirls.