



RASPBERRY CARAMEL TART

👤 Advanced level



RECIPE CREATED BY:

Marco De Grada
Pastry chef

SHORTCRUST PASTRY

TOP FROLLA

unsalted butter 82% fat
eggs
caster sugar

1000g
400g
150g
50g

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.

CARAMEL FILLING

CHOCOSMART CARAMEL CRUMBLE

qb Melt at 32-35°C.

RASPBERRY GELEE

FRUTTIDOR LAMPONE

LILLY NEUTRO

water

1000g
80g
80g

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.

irca
GROUP

Extraordinary
made simple.

NOCCIOLATO BIANCO GANACHE

SINFONIA CIOCCOLATO NOCCIOLATO
BIANCO

liquid cream 35% fat
honey

600g
400g
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
CAMEL CRUMBLE whirls.



Extraordinary
made simple.