

MANDARIN AND HAZELNUT TART

Basic level

Recipe for preparing mandarin and hazelnut tart

LIGHT COCOA SHORTCRUST PASTRY

fresh butter	700g
powdered sugar	300g
whole egg	130g
"weak" flour	950g
cocoa powder 22-24%	50g

-A Soften the butter to about 25°C.
-Place the softened butter in the stand mixer with the paddle attachment and mix together with the powdered sugar until you obtain a creamy mixture, but not too whipped.
-Add the eggs to the mixer.
-Finish by adding the flour and cocoa, sifted together.

LIGHT COCOA STREUSEL

fresh butter	120g
powdered sugar	120g
"weak" flour	135g
almond flour	120g
cocoa powder 22-24%	15g

-A Soften the butter.
-Mix all the ingredients together until you obtain a homogeneous mixture.
-Chill rapidly, and once frozen place it in the cutter to refine.
-Use the resulting crumble to finish the cakes.

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TART COMPOSITION

Light cocoa streusel crumble	120g
Aurea crema nocciole italiane 40%	160g
Mandarin fruit cream	100g
light cocoa shortcrust pastry	350g

-Use 3 rings with a diameter of 18 cm and a micro-perforated band.
-With the help of a piping bag, pipe a base of whipped shortcrust pastry at the bottom of the ring; use the same dough to create the edges that will hold the filling.
-Place the jam or compote and top it with the spreadable cream.
-Cover the assembled product with the crumbled crumble.
-Blast-chill the finished tart.
-Bake from frozen, dusting the top with powdered sugar, at 180°C for 20 minutes, then lower to 160°C for another 10 minutes.

LAYER COMPOSITION

- ***Light cocoa streusel crumble***
- ***Aurea hazelnut cream***
- ***Mandarin fruit cream***
- ***light cocoa shortcrust pastry***