



MANDARIN AND HAZELNUT TART

👤 Basic level

Recipe for preparing mandarin and hazelnut tart

LIGHT COCOA SHORTCRUST PASTRY

fresh butter
powdered sugar
whole egg
"weak" flour
[cocoa powder 22-24%](#)

700g
300g
130g
950g
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
powdered sugar
"weak" flour
almond flour
[cocoa powder 22-24%](#)

120g
120g
135g
120g
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.

TART COMPOSITION

Light cocoa streusel crumble

Aurea crema noccioline italiane 40%

Mandarin fruit cream

light cocoa shortcrust pastry

120g

160g

100g

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**