



# MANDARIN AND HAZELNUT TART

👤 Basic level

Recipe for preparing mandarin and hazelnut tart

## LIGHT COCOA SHORTCRUST PASTRY

### INGREDIENTS

fresh butter  
powdered sugar  
whole egg  
"weak" flour  
cocoa powder 22-24%

### PREPARATION

700g -A Soften the butter to about 25°C.  
300g -Place the softened butter in the stand mixer with the paddle attachment  
130g and mix together with the powdered sugar until you obtain a creamy  
950g mixture, but not too whipped.  
50g -Add the eggs to the mixer.  
-Finish by adding the flour and cocoa, sifted together.

## LIGHT COCOA STREUSEL

### INGREDIENTS

fresh butter  
powdered sugar  
"weak" flour  
almond flour  
cocoa powder 22-24%

### PREPARATION

120g -A Soften the butter.  
120g -Mix all the ingredients together until you obtain a homogeneous mixture.  
135g -Chill rapidly, and once frozen place it in the cutter to refine.  
120g -Use the resulting crumble to finish the cakes.  
15g

## TART COMPOSITION

---

### INGREDIENTS

Light cocoa streusel crumble

Aurea crema nocciole italiane 40%

Mandarin fruit cream

light cocoa shortcrust pastry

### PREPARATION

- 120g -Use 3 rings with a diameter of 18 cm and a micro-perforated band.
- 160g -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
- 100g hold the filling.
- 350g -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**