



MEDITERRANEAN TART

👤 Advanced level

A tart by pastry chef Filippo Falciola, where **Fruttidor Agrumi Mediterranei** releases all its freshness in a rich, fragrant core. The citrus notes blend with the creaminess of the filling and the crispness of the base, creating a bright and contemporary balance.

Vanilla shortcrust pastry

INGREDIENTS

[Top Frolla](#)

Butter 82% m.f.

Eggs

Joypaste Vanilla Madagascar/Bourbon

PREPARATION

1000g

400g

85g

20g

- Work with the leaf all the ingredients together briefly toasting
- Stabilize in the refrigerator

Almond financier

INGREDIENTS

[Avoletta](#)

[Vigor baking](#)

Flour

Cornstarch

Egg white

Butter 82% m.f. - spindle

PREPARATION

550g

4g

50g

50g

370g

120g

- Mix all the powders in a planetary mixer and add the room temperature egg white.
- Finish by adding the melted butter.

Whipped mascarpone ganache

INGREDIENTS

Cream 35% m.f.

Reno X white chocolate 28%

Neutral Lilly

Water

Mascarpone

Cream 35% fat.

Citrus zest

PREPARATION

200g

120g

25g

25g

250g

200g

10g

- Heat the first part of cream with water at 40°C and disperse the Neutral Lilly.
- Melt the Reno X White Chocolate and pour it into the hot cream, emulsify well.
- Add while emulsifying first the mascarpone and finally the cold liquid cream.
- Cover with plastic wrap and let it rest in the refrigerator overnight.

Final composition

INGREDIENTS

Fruttidor Agrumi Mediterranei

Citrus fruits - bald to the skin

Chocolate decorations - Dobra

PREPARATION

qb

qb

qb

- Roll out the shortcrust pastry to 2.5 mm and line a well buttered micro-holed ring.
- Fill halfway with almond financier and bake at 165°C for about 25 minutes.
- Once cool, fill the tart with Fruttidor Agrumi Mediterranei up to the edge of the pastry.
- Whip up the mascarpone ganache and pipe onto the compote with a piping bag.
- Decorate with segments of peeled citrus, drops of Fruttidor Agrumi Mediterranei, and chocolate decorations.



RECIPE CREATED BY:

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