



# 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.



**RECIPE CREATED BY:**

Filippo Falciola  
Pastry Chef

## VANILLA SHORTCRUST PASTRY

<u>Top Frolla</u>	1000g
Butter 82% m.f.	400g
Eggs	85g
Joypaste Vanilla Madagascar/Bourbon	20g

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

## ALMOND FINANCIER

<u>Avoletta</u>	550g
<u>Vigor baking</u>	4g
Flour	50g
Cornstarch	50g
Egg white	370g
Butter 82% m.f. - spindle	120g

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



Extraordinary  
made simple.

## WHIPPED MASCARPONE GANACHE

Cream 35% m.f.	200g	
Reno X white chocolate 28%	120g	
<u>Neutral Lilly</u>	25g	
Water	25g	
Mascarpone	250g	
Cream 35% fat.	200g	
Citrus zest	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

<u>Fruttidor Agrumi Mediterranei</u>	qb	
Citrus fruits - bald to the skin	qb	
Chocolate decorations - Dobra	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.