



## COOKIE GIANDUIA ZEN TART

MODERN TART WITH GIANDUIA AND COOKIE FLAVOR  
QUANTITIES FOR 6 CAKES

DIFFICULTY LEVEL 

### ALMOND SHORTCRUST

#### INGREDIENTS

TOP FROLLA	g 1050
UNSALTED BUTTER 82% FAT	g 260
EGGS	g 175
ALMOND FLOUR	g 115
CASTER SUGAR	g 90
SALT	g 4

#### PREPARATION

Mix all the ingredients in the planetary mixer with the flat beater, let rest in the refrigerator.  
Roll to 3,5mm and make the bottoms in the proper micro-perforated molds/rings "Silikomart Tarte Ring Round".  
Let cool well before baking. Bake for about 18 minutes at 165°C with open valve and minimum ventilation.

### CUSTARD WITH GIANDUIA INCLUSIONS

#### INGREDIENTS

CHOCOCREAM CRUNCHY CACAO & NOCCIOLE	To Taste
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#### PREPARATION

Melt the CHOCOCREAM at about 35-40°C

## ORANGE CREMOUX

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### INGREDIENTS

FRESH MILK	g 50
LIQUID CREAM 35% FAT	g 50
EGG YOLK	g 20
CASTER SUGAR	g 5
LILLY NEUTRO	g 12.5
FRUTTIDOR ARANCIA	g 150
MINUETTO FONDENTE MADAGASCAR 72%	g 75

### PREPARATION

Bring milk and cream to a boil, then add them to the previously mixed yolk and sugar.

Bring the compound to 84°C.

Combine the hot mixture with MINUETTO FONDENTE MADAGASCAR 72%, LILLY NEUTRO and FRUTTIDOR ARANCIA.

Mix and let it cool.

## COOKIE MOUSSE

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### INGREDIENTS

LIQUID CREAM 35% FAT	g 500
LILLY NEUTRO	g 50
WATER	g 50
JOYPASTE BISCOTTO PREMIUM	g 30

### PREPARATION

Mix all the ingredients in a planetary mixer until a smooth semi-mounted compound is obtained. Pour it in the "Silikomart Kit Tarte Ring Palet" mold.

Blast chill at -40°C until cool.

## GLAZING AND DECORATION

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### INGREDIENTS

MIRROR NEUTRAL	To Taste
SCAGLIETTE CIOCCOLATO PURO FONDENTE	To Taste

## FINAL COMPOSITION

With the help of a little spatula and a kitchen brush, make a layer of about half a centimeter on the bottom and on the internal walls of the baked shortcrust base.

Continue filling the tartlet with a layer of orange cremoux.

Lastly place on the top of it the cookie mousse disc and glaze with the MIRROR NEUTRAL previously heated at 50°C.

Decorate with SCAGLIETTA FONDENTE "F", DOBLA ORANGE LID, DOBLA SPEAR DARK, dried blue flower petals.



**RECIPE CREATED FOR YOU BY ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER