



## RED FRUITS TARTLET

DESSERT WITH CREAM AND CRUNCHY BERRIES

DIFFICULTY LEVEL



### SHORTCRUST PASTRY

#### INGREDIENTS

TOP FROLLA  
UNSALTED BUTTER 82% FAT  
CONFECTIONER'S SUGAR  
EGGS

g 500  
g 200  
g 50  
g 50

#### PREPARATION

-Mix all the ingredients in a planetary mixer with a paddle attachment.  
-Spread the pastry between 2 sheets of baking paper and roll it to a thickness of 2mm and refrigerate.  
Make some discs using a pastry ring to fill the rings for single-portion tartlet.  
Bake at 165 °C for about 15 minutes.

### FILLED WITH RED FRUITS

#### INGREDIENTS

CHOCOCREAM CRUNCHY FRUTTI ROSSI

To Taste

### BISCUIT

#### INGREDIENTS

IRCA GENOISE  
EGGS - T° ENVIRONMENT  
ZUCCHERO INVERTITO  
HONEY - ALTERNATIVELY

g 1000  
g 1200  
g 100

#### PREPARATION

-Mix all the ingredients in a planetary mixer for about 12 minutes.  
-Spread about 450 g of product on a baking tray with paper.  
-Bake at 210 ° / 220 ° C for about 6/8 minutes in a static oven or bake at 190 ° / 200 ° C for 5/8 minutes in a ventilated oven.  
-Once cooled, form a biscuit disc with the help of a pastry cutter.

## FILLING CREAM

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### INGREDIENTS

WATER	g 1000
TOP CREAM	g 400

### PREPARATION

- Mix the TOP CREAM and water with a whisk for 2 minutes.
- Leave the cream to rest for a few minutes and mix again.

### FINAL COMPOSITION

- Spread a layer of CHOCOCREAM CRUNCHY FRUTTI ROSSI on the bottom of the tart, using a pastry bag.
- Place the biscuit disc on top of the red fruit cream and press lightly.
- Create a layer of TOP CREAM and level it with the help of a spatula.
- Decorate the tartlet with fresh red fruit.



**RECIPE CREATED FOR YOU BY MIRKO SCARANI**

PASTRY CHEF