



## AUTUMN TART

### MODERN TART

DIFFICULTY LEVEL



#### CEREAL SHORTCRUST PASTRY

##### INGREDIENTS

TOP FROLLA  
EGGS  
UNSALTED BUTTER 82% FAT

g 1000  
g 100  
g 400

##### PREPARATION

In a planetary mixer with the paddle attachment, knead all the ingredients at low speed for 5 minutes.  
Let the dough rest in the fridge for at least 2 hours.  
Roll the dough out to 3mm and use it to line a tart mould in order to create a shortcrust pastry base, then bake at 180°C for 15 minutes.  
Crumble the cuts of dough and bake at 180°C for 12 minutes.

#### CHOCOLATE GENOISE

##### INGREDIENTS

IRCA GENOISE CHOC  
EGGS - AT ROOM TEMPERATURE  
WATER - AT ROOM TEMPERATURE

g 1000  
g 700  
g 200

##### PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment for 10-12 minutes at high speed.  
Grease and flour the moulds, cast the batter in and bake at 170-190°C for 25-30 minutes.  
When cooled down, cut into 1-cm thick discs.

## MILK CHOCOLATE NAMELAKA

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### INGREDIENTS

MILK 3.5% FAT	g 150
GLUCOSIO	g 8
MINUETTO LATTE SANTO DOMINGO 38%	g 325
LIQUID CREAM 35% FAT	g 300
LILLY NEUTRO	g 35

### PREPARATION

Bring milk and GLUCOSIO to boil, then add LILLY and beat with a whisk.

Pour onto chocolate and emulsify with an immersion blender.

While emulsifying, pour the cold cream in a stream.

Let the namelaka cream rest in the fridge overnight.

## FILLING

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### INGREDIENTS

FRUTTIDOR MIRTILLO	To Taste
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## DECORATION

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### INGREDIENTS

HAPPYKAO	To Taste
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### FINAL COMPOSITION

Spread the FRUTTIDOR at the bottom of the tart base and cover with a disc of genoise.

Whip the namelaka in a planetary mixer with the whisk attachment at medium speed for 3-4 minutes.

Evenly spread the namelaka onto the genoise having care to create a smooth surface.

Create a swirl of namelaka and decorate the edges of the tart with the crumble.

Dust with HAPPYCAO.



**RECIPE CREATED FOR YOU BY MATTEO REGHENZANI**

PASTRY CHEF