



## EXOTIC TARTE TROPEZIENNE (DOLCE FORNO MAESTRO)

### LEAVENED FILLED DESSERT

DIFFICULTY LEVEL



#### BRIOCHE DOUGH

##### INGREDIENTS

DOLCE FORNO MAESTRO

UNSALTED BUTTER 82% FAT

EGGS

MILK 3.5% FAT

SALT

YEAST

g 1250

g 400

g 550

g 100

g 23

g 25

##### PREPARATION

Put in a planetary mixer DOLCE FORNO MAESTRO, milk, brewer's yeast and 400gr of eggs and knead until well-combined

Add the remaining quantity of eggs (150gr) and salt to obtain a fine glutinic net

Lastly, add the soft butter in 2 times.

The dough should be soft and smooth.

Let the dough rest at room temperature, well-covered, for 30 minutes.

Flatten the dough and place it in a blast chiller until completely cool.

Spread the dough out with a rolling machine to a thickness of 1 cm. Using a mold cut the dough into circles 22 cm wide

Leave to rise in cake rings or cake pan until the dough doubles in size.

## PASSION FRUIT WHIPPED GANACHE

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### INGREDIENTS

LIQUID CREAM 35% FAT - (1)  
WATER  
LILLY NEUTRO  
LIQUID CREAM 35% FAT - (2)  
SINFONIA CIOCCOLATO BIANCO  
PASSION FRUIT PURÉE

g 265  
g 25  
g 25  
g 265  
g 145  
g 120

### PREPARATION

Bring the liquid cream (1) with the water to a boil.  
Add LILLY NEUTRO and stir with a whisk.  
Pour the liquid cream on SINFONIA BIANCO and emulsify.  
Pour in gently the cold liquid cream (2) and emulsify.  
Lastly, add the passion fruit purée and mix.  
Cover with a plastic wrap and place it in a refrigerator for a night.  
Then whip with a planetary mixer with the whisk until it firms.

## CARAMEL FILLING

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### INGREDIENTS

TOFFEE D'OR CARAMEL

To Taste

## FRUIT FILLING

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### INGREDIENTS

FRUTTIDOR TROPICAL

To Taste

## EXOTIC SYRUP

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### INGREDIENTS

WATER  
CASTER SUGAR  
MANGO PURÉE  
PASSION FRUIT PURÉE

g 250  
g 250  
g 150  
g 100

### PREPARATION

Bring to a boil the water with the sugar.  
Once the mixture reaches 45-50°C add the mango and passion fruit purée and mix.

## DECORATION

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## INGREDIENTS

BIANCANEVE

To Taste

## FINAL COMPOSITION

Brush the surface of the tropezienne with beaten egg and sprinkle with pearl sugar.

Bake in a cake pan at 160-165°C for 15-20 minutes.

Let it cool and then split it sideways in 2 equal layers.

Soak the inside of the bottom part of the tropezienne with exotic syrup.

Using a pastry bag spread over a layer of passion fruit whipped ganache.

Spread with a spoon a layer of FRUTTIDOR TROPICAL and with a pastry bag a layer of TOFFEE D'OR.

Place the top part of the tropezienne over the FRUTTIDOR and TOFFEE D'OR layer, then sprinkle BIANCANEVE over it and place it in the fridge.



**RECIPE CREATED FOR YOU BY MATTEO REGHENZANI**

PASTRY CHEF