



## POTATO, PECORINO AND MINT TARTLET

### SAVOURY SHORTBREAD

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#### INGREDIENTS

TOP FROLLA SALATA  
EGGS  
UNSALTED BUTTER 82% FAT

g 1000  
g 130  
g 350

#### PREPARATION

- Mix all the ingredients in a planetary mixer with a leaf.  
- Let it cool in the refrigerator.  
- Roll out and line tartlet molds.

### POTATO, PECORINO AND MINT FILLING

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#### INGREDIENTS

CREMA SNACK  
MILK 3.5% FAT  
LIQUID CREAM 35% FAT  
POTATOES  
PECORINO CHEESE  
MINT LEAVES  
POMODORI HG CESARIN  
WATER  
SALT

g 200  
g 250  
g 250  
g 250  
g 50  
g 3  
g 125  
g 125  
To Taste  
To Taste

#### PREPARATION

-Boil the potatoes for 35 minutes.  
-Mix together the milk with the mint.  
-In a planetary mixer, mix all the ingredients together with the potatoes and the milk.

**PREPARATION**

- Cut the cherry tomatoes in half, place them on a baking tray with oil, garlic, salt, pepper and sugar.
- Cook at 140°C for 20 minutes (the time depends on the size of the tomatoes).

**FINAL COMPOSITION**

- Using a piping bag, insert the cream into the tartlet and bake at 165°C for 20 minutes.
- Unmold and decorate with cherry tomatoes and a mint leaf.



**RECIPE CREATED FOR YOU BY MIRKO SCARANI**

PASTRY CHEF