



POTATO, PECORINO AND MINT TARTLET

SAVOURY SHORTBREAD

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

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