



## RASPBERRY CARAMEL TART

### SHORTCRUST PASTRY

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#### INGREDIENTS

TOP FROLLA  
UNSALTED BUTTER 82% FAT  
EGGS  
CASTER SUGAR

g 1000  
g 400  
g 150  
g 50

#### PREPARATION

Mix all the ingredients in a planetary mixer with paddle attachment until obtaining a homogenous dough.

Place in the fridge for at least 2 hours.

Use a dough sheeter to roll the shortcrust pastry out to a thickness of 3 mm and create monoportion tarts with a diameter of about 8 centimetres.

Bake at 180°C for about 12-14 minutes until golden brown, then let it cool down.

### CARAMEL FILLING

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#### INGREDIENTS

CHOCOSMART CARAMEL CRUMBLE

To Taste

#### PREPARATION

Melt at 32-35°C.

## RASPBERRY GELEE

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### INGREDIENTS

FRUTTIDOR LAMPONE	g 1000
LILLY NEUTRO	g 80
WATER	g 80

### PREPARATION

Mix water and LILLY NEUTRO with a whisk, then add FRUTTIDOR and blend.

Create some disks while pouring about 12 grams of mixture into silicon moulds with a diameter of 6 centimeters.

Place them into the proofer room until freezing.

If well covered, disks can be store in the freezer.

## NOCCIOLATO BIANCO GANACHE

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### INGREDIENTS

SINFONIA NOCCIOLATO BIANCO	g 600
LIQUID CREAM 35% FAT	g 400
HONEY	g 70

### PREPARATION

Bring to a boil the cream, add honey and mix.

Add chocolate and mix with an immersion blender.

Cover the mixture with a film and let it cool down to about 35°C.

### FINAL COMPOSITION

Pour about 12 grams of caramel glaze on the bottom of the baked tart base. Place in the fridge until crystallization.

Place a raspberry gelée disk in the centre of each tart.

Pour a layer of Nocciolato bianco ganache up to the edges. Place in the fridge until hardened.

Decorate the surface with fresh raspberries, Spot Original Dobra and with previously whipped CHOCOSMART CARAMEL CRUMBLE whirls.



**RECIPE CREATED FOR YOU BY MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER