



## FRANGIPANE TART (MOGADOR-AVOLETTA-MANDEL ROYAL-MANTECA-VIENNESE)

### WHIPPED DOUGH - ALMOND TART

DIFFICULTY LEVEL



#### FRANGIPANE RECIPE

##### INGREDIENTS

MOGADOR PREMIUM  
UNSALTED BUTTER 82% FAT - SOFTENED  
EGGS  
ALL-PURPOSE FLOUR  
GRATED LEMON ZEST

g 1000  
g 500  
g 300-350  
g 150  
To Taste

##### PREPARATION

Whip all the ingredients for 5 minutes, except for the flour, which shall be combined at the end of whipping.

##### INSTRUCTIONS:

You can replace MOGADOR PREMIUM with the same dose of MANDEL ROYAL, VIENNESE or MANTECA.

Instead, if you want to use AVOLETTA, add 50g of flour to the recipe.

#### SHORTCRUST PASTRY

##### INGREDIENTS

TOP FROLLA  
UNSALTED BUTTER 82% FAT - SOFTENED  
CASTER SUGAR  
EGGS

g 1000  
g 350  
g 120  
g 150

##### PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment, until the dough is well combined.

Refrigerate for at least 1 hour. Use a dough sheeter to roll out to about 3mm.

Use the shortcrust pastry layer to line a 20cm diameter cake mould, so that the border of the tart is 3cm high.

## FILLING

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### INGREDIENTS

CONFETTURA ALBICOCCA To Taste

## FINISHING

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### INGREDIENTS

BIANCANEVE PLUS To Taste

ALMOND FLAKES To Taste

### FINAL COMPOSITION

Spread a thin layer of CONFETTURA ALBICOTTA onto the shortcrust base.

Pour a 1-2cm layer of whipped mixture.

Sprinkle some almond flakes onto the top.

Bake in a deck oven at 200°C for 30-35 minutes.

Let cool down, then remove the tarts from the moulds and dust them with BIANCANEVE PLUS.