



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

## WHIPPED DOUGH - ALMOND TART

DIFFICULTY LEVEL   

### FRANGIPANE RECIPE

#### INGREDIENTS

MOGADOR PREMIUM	g 1000
UNSALTED BUTTER 82% FAT - SOFTENED	g 500
EGGS	g 300-350
ALL-PURPOSE FLOUR	g 150
GRATED LEMON ZEST	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	g 1000
UNSALTED BUTTER 82% FAT - SOFTENED	g 350
CASTER SUGAR	g 120
EGGS	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
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## FINISHING

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### INGREDIENTS

BIANCANEVE PLUS	To Taste
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ALMOND FLAKES	To Taste
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### 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.