



## TART FILLED WITH COCOCA OR GIANDUJA OR HAZELNUT SPREAD

### BAKED TART

DIFFICULTY LEVEL



#### SHORTCRUST PASTRY

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##### INGREDIENTS

TOP FROLLA	g 1.000
UNSALTED BUTTER 82% FAT - SOFTENED	g 400
EGGS	g 100
SUGAR	g 100

##### PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment until the dough is well-combined.  
Refrigerate for 1 hour at least.

#### FILLING - 1ST OPTION

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##### INGREDIENTS

CUKICREAM CACAO	To Taste
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#### FILLING - 2ND OPTION

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##### INGREDIENTS

CUKICREAM GIANDUIA	To Taste
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**INGREDIENTS**

CUKICREAM NOCCIOLA

To Taste

**FINAL COMPOSITION**

Use a dough sheeter to roll the shortcrust pastry out to a 4mm layer and use it to line a tart pan.

Prick the shortcrust pastry base all over and pour 1cm layer of CUKICREAM CACAO or CUKICREAM GIANDUIA or CUKICREAM NOCCIOLA, at your choosing.

Decorate the top with some strips of shortcrust pastry.

Bake in a deck oven at 190-200°C until the tart is perfectly golden-brown.