



SICILY

MODERN TART

DIFFICULTY LEVEL



HAZELNUT CRUMBLE

INGREDIENTS

| | |
|-------------------------|--------|
| TOP FROLLA | g 1000 |
| UNSALTED BUTTER 82% FAT | g 350 |
| SUGAR | g 120 |
| EGGS | g 150 |
| FARINA DI NOCCIOLE | g 200 |

PREPARATION

Mix all the ingredients in a planetary mixer to obtain a crumble.
Evenly spread into a steel ring and bake at 180 C° until golden-brown, then let cool down.

CREME ANGLAISE FOR CREMEUX

INGREDIENTS

| | |
|----------------------|-------|
| LIQUID CREAM 35% FAT | g 100 |
| MILK 3.5% FAT | g 100 |
| EGG YOLK | g 40 |
| SUGAR | g 10 |

PREPARATION

Bring milk and cream to boil in the microwave or in a pot on the stove, meanwhile, beat the egg yolks with sugar and JOYPASTE in a separate bowl.
When boiling, combine the two mixture.
Continue to cook, stirring from time to time, until the creme reaches the 82°C.

APRICOT CREMEUX

INGREDIENTS

| | |
|--|-------|
| RENO CONCERTO BIANCO 31,50% - MELTED AT 45°C | g 150 |
| LILLY NEUTRO | g 20 |
| FRUTTIDOR ALBICOCCA - BLENDED AND HEATED TO 40°C | g 300 |

PREPARATION

Pour all the ingredients, together with the creme anglaise, into a high and tight container and emulsify with an immersion blender.

Fill the silicone moulds for inserts and freeze.

Cover the remaining creme with the cling film and store it in the fridge.

PISTACHIO MOUSSE

INGREDIENTS

| | |
|-----------------------------|--------|
| LILLY NEUTRO | g 200 |
| JOYPASTE PISTACCHIO SICILIA | g 150 |
| WATER | g 200 |
| LIQUID CREAM 35% FAT | g 1000 |

PREPARATION

In a planetary mixer with the whisk attachment, slightly whip and stabilize the cream with LILLY and water.

Combine to the flavouring paste to create a soft mousse.

FINAL COMPOSITION

Half-fill the silicone mould with the pistachio mousse.

Place the cremeux insert and cover with a veil of mousse.

Put in the blast chiller until frozen.

Remove the frozen dessert from the mould and cover it with green cocoa butter velvet-effect spray.

Place onto the disc of crumble.

Whip the remaining apricot creme, transfer into a pastry bag and pipe some small puffs onto the top.

Decorate as you like most.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF