



SPRING BREAK

MODERN TART

DIFFICULTY LEVEL



GLUTEN FREE SHORT PASTRY

INGREDIENTS

TOP FROLLA GLUTEN FREE

g 1000

UNSALTED BUTTER 82% FAT

g 300

EGGS

g 150

PREPARATION

In a planetary mixer with the paddle attachment, knead all the ingredients at low speed for 5 minutes.

Let the dough rest in the fridge for at least 2 hours.

Roll the dough out to a 3-mm thick layer and use it to line a tart mould in order to create a base of shortcrust pastry. Bake at 180°C for 15 minutes.

GLUTEN FREE PISTACHIO ROLLÉ

INGREDIENTS

IRCA GENOISE GLUTEN FREE

g 1000

EGGS - AT ROOM TEMPERATURE

g 1200

EGG WHITES - AT ROOM TEMPERATURE

g 100

ZUCCHERO INVERTITO

g 120

JOYPASTE PISTACCHIO PRIME

g 150

PREPARATION

Whip all the ingredients in a planetary mixer with a whisk attachment for 8-10 minutes at high speed.

Evenly spread the mixture into 0.5-cm layers onto parchment paper sheets, then bake for 8 minutes at 220-230°C (closed valve).

GLUTEN FREE CRUMBLE

INGREDIENTS

TOP FROLLA GLUTEN FREE

g 250

AVOLETTA

g 375

UNSALTED BUTTER 82% FAT

g 187.5

PREPARATION

Mix all the ingredients together in a planetary mixer using a paddle for 5 minutes on low speed. Leave to rest in the refrigerator for at least 2 hours. Make a short-pastry base and bake at 180°C for about 15 minutes. Make tiny balls with the remaining short-pastry and bake at 180°C for 12 minutes.

MILK CHOCOLATE NAMELAKA

INGREDIENTS

MILK 3.5% FAT	g 150
GLUCOSIO	g 8
MINUETTO LATTE SANTO DOMINGO 38%	g 325
LIQUID CREAM 35% FAT	g 300
LILLY NEUTRO	g 35

PREPARATION

Bring milk and GLUCOSIO to boil, then dissolve LILLY using a whisk.

Pour the mixture onto the chocolate and emulsify with an immersion blender.

While emulsifying, add the cold liquid cream too.

Refrigerate overnight.

FILLING

INGREDIENTS

FRUTTIDOR MANGO	To Taste
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DECORATION

INGREDIENTS

BIANCANEVE	To Taste
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FINAL COMPOSITION

Spread the tart base with FRUTTIDOR and cover with a disc of rollè.

In a planetary mixer with the whisk attachment, whip the namelaka at medium speed for 3-4 minutes.

Evenly spread the namelaka onto the layer of rollè, then create a swirl of namelaka on the top of the cake.

Complete the decoration by dusting the balls of crumble with BIANCANEVE and placing them onto the edge of the tart.



RECIPE CREATED FOR YOU BY MATTEO REGHENZANI

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