



SPRING TART

ALMOND SHORTCRUST

INGREDIENTS

TOP FROLLA

UNSALTED BUTTER 82% FAT

EGGS

AVOLETTA

g 1400

g 375

g 225

g 300

PREPARATION

Mix TOP FROLLA, AVOLETTA and butter in a planetary mixer with the paddle attachment (sandblasting).

Add the eggs and mix without whipping.

Roll out between 2 sheets of baking paper and laminate it to a thickness of 2-3 millimeters and place in the fridge to rest for at least 2 hours.

Print discs for the single portions.

line the single-portion rings, pour the fruttidor and the financier on the bottom

Bake in the oven at 170°C for approximately 15 minutes.

PISTACIO FINANCIER

INGREDIENTS

AVOLETTA	g 500
EGG WHITES	g 370
WHITE BREAD FLOUR	g 50
CORNSTARCH	g 30
VIGOR BAKING	g 4
UNSALTED BUTTER 82% FAT	g 80
JOYPASTE PISTACCHIO GRAN RISERVA	g 100
FRUTTIDOR FRUTTI DI BOSCO	To Taste

PREPARATION

Mix the dry elements and add the egg whites and mix by hand.
-Combine the butter and pistachio paste previously melted in the microwave.
pour into the molds lined with shortcrust pastry and berries
cook at 170 degrees for approximately 15 minutes

PISTACIO NAMELAKA

INGREDIENTS

SINFONIA PISTACCHIO	g 340
FRESH FULL-FAT MILK (3,5% FAT)	g 250
LIQUID CREAM	g 200
LILLY NEUTRO	g 40
GLUCOSIO	g 10

PREPARATION

heat milk and glucose, mix with neutral lilly
add the chocolate chips and continue mixing
finally add the cold cream and mix
leave to rest in the refrigerator overnight
whip to fill the tartle

INGREDIENTS

LILLY NEUTRO	g 36
RENO X BIANCO	g 270
LEMON JUICE	g 186
GLUCOSIO	g 20
LIQUID CREAM	g 150
MASCARPONE CHEESE	g 150

PREPARATION

heat the juice with glucose and neutral lilly, mix with the chocolate, then add cream and mascarpone.
pour into the mold, knock down

FINAL COMPOSITION

cool the tartlet, decorate with the whipped pistachio namelaka, place a heart of mascarpone and lemon namelaka in the center

decorate with Happy Bunny Faces from DOBLA