



EGGNOT GIANDUIA ZEN TART

MODERN TART WITH GIANDUIA AND EGGNOT FLAVOR
QUANTITIES FOR 6 CAKES.

DIFFICULTY LEVEL



ALMOND SHORTCRUST

INGREDIENTS

TOP FROLLA

UNSALTED BUTTER 82% FAT

EGGS

ALMOND FLOUR

CASTER SUGAR

SALT

g 1050

g 260

g 175

g 115

g 90

g 4

PREPARATION

Mix all the ingredients in the planetary mixer with the flat beater, let rest in the refrigerator.

Roll to 3,5mm and make the bottoms in the proper micro-perforated molds/rings "Silikomart Tarte Ring Round".

Let cool well before baking. Bake for about 18 minutes at 165°C with open valve and minimum ventilation.

CUSTARD WITH GIANDUIA INCLUSIONS

INGREDIENTS

CHOCOCREAM CRUNCHY CACAO & NOCCIOLE

PREPARATION

Melt the CHOCOCREAM at about 35-40°C

PEAR CREMOUX

INGREDIENTS

FRESH MILK	g 50
LIQUID CREAM 35% FAT	g 50
EGG YOLK	g 20
CASTER SUGAR	g 5
LILLY NEUTRO	g 12.5
FRUTTIDOR PERA	g 150
SINFONIA CIOCCOLATO BIANCO 33%	g 75

PREPARATION

Bring milk and cream to a boil, then add them to the previously mixed yolk and sugar.

Bring the compound to 84°C.

Combine the hot mixture with SINFONIA CIOCCOLATO BIANCO, LILLY NEUTRO and FRUTTIDOR PERA.

Mix and let it cool.

EGGNOG MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT	g 500
LILLY NEUTRO	g 50
WATER	g 50
JOYPASTE ZABAIONE	g 45

PREPARATION

In a planetary mixer mix all the ingredients until a smooth, semi-mounted compound is obtained and pour it in the mold "Silikomart Kit Tarte Ring Palet".

Blast chill at -40°C until cool.

GLAZING AND DECORATION

INGREDIENTS

MIRROR NEUTRAL	To Taste
FOOD COLOURANT - WATERBASED - YELLOW	To Taste
CODETTE CIOCCOLATO PURO BIANCO	To Taste

PREPARATION

Heat MIRROR NEUTRAL with a drop of yellow waterbased food colourant at 50°C.

FINAL COMPOSITION

With the help of a little spatula and a kitchen brush, make a layer of about half a centimeter on the bottom and on the internal walls of the baked shortcrust base.

Continue filling the tartlet with a layer of pear cremoux.

Lastly place on the top of it the eggnog mousse disc and glaze with the coloured MIRROR NEUTRAL previously heated at 50°C.

Decorate with CODETTE BIANCHE, DOBLA VANILLA POD 77310, DOBLA PEACH BLOSSOM LIGHT PINK 78317 and edible silver leaf.



RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER