



# MASCARPONE CHEESE AND RED FRUITS ZEN TART

MODERN TART WITH MASCARPONE CHEESE AND RED FRUITS

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 "Silikomart Tarte Ring Round".  
Let it cool before baking.  
Bake for about 18 minutes at 165°C with open valve and minimum ventilation.

## CUSTARD WITH RED FRUITS INCLUSIONS

### INGREDIENTS

CHOCOCREAM CRUNCHY FRUTTI ROSSI

To Taste

### PREPARATION

Melt the CHOCOCREAM at about 35-40°C.

## RASPBERRY CREMOUX

### INGREDIENTS

MILK 3.5% FAT	g 50
LIQUID CREAM 35% FAT	g 50
EGG YOLK	g 20
CASTER SUGAR	g 5
LILLY NEUTRO	g 12.5
FRUTTIDOR LAMPONE	g 150
MINUETTO LATTE SANTO DOMINGO 38%	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 MINUETTO LATTE SANTO DOMINGO 38%, LILLY NEUTRO and FRUTTIDOR LAMPONE.

Mix and let it cool.

## MASCARPONE CHEESE MOUSSE

### INGREDIENTS

LIQUID CREAM 35% FAT	g 500
LILLY NEUTRO	g 50
WATER	g 50
JOYGELATO MASCARPONE	g 25

### PREPARATION

Mix all the ingredients in a planetary mixer until a smooth semi-mounted compound is obtained. Pour it in the "Silikomart Kit Tarte Ring Palet" mold.

Blast chill at -40°C until cool.

## GLAZING AND DECORATION

### INGREDIENTS

MIRROR NEUTRAL	To Taste
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### PREPARATION

Heat MIRROR NEUTRAL 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 raspberry cremoux.

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

Decorate with crispy raspberry, DOBLA RASPBERRY 77460, edible gold leaf and dried rose petals.



RECIPE CREATED FOR YOU BY **ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER