



RED FRUITS TARTLET

Dessert with cream and crunchy berries

DIFFICULTY LEVEL



SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA
UNSALTED BUTTER 82% FAT
CONFECTIONER'S SUGAR
EGGS

g 500
g 200
g 50
g 50

PREPARATION

-Mix all the ingredients in a planetary mixer with a paddle attachment.
-Spread the pastry between 2 sheets of baking paper and roll it to a thickness of 2mm and refrigerate.
Make some discs using a pastry ring to fill the rings for single-portion tartlet.
Bake at 165 °C for about 15 minutes.

FILLED WITH RED FRUITS

INGREDIENTS

CHOCOCREAM CRUNCHY FRUTTI ROSSI

To Taste

BISCUIT

INGREDIENTS

IRCA GENOISE
EGGS - T° ENVIRONMENT
ZUCCHERO INVERTITO
HONEY - ALTERNATIVELY

g 1000
g 1200
g 100

PREPARATION

-Mix all the ingredients in a planetary mixer for about 12 minutes.
-Spread about 450 g of product on a baking tray with paper.
-Bake at 210 ° / 220 ° C for about 6/8 minutes in a static oven or bake at 190 ° / 200 ° C for 5/8 minutes in a ventilated oven.
-Once cooled, form a biscuit disc with the help of a pastry cutter.

FILLING CREAM

INGREDIENTS

WATER	g 1000	-Mix the TOP CREAM and water with a whisk for 2 minutes.
TOP CREAM	g 400	-Leave the cream to rest for a few minutes and mix again.

PREPARATION

FINAL COMPOSITION

- Spread a layer of CHOCOCREAM CRUNCHY FRUTTI ROSSI on the bottom of the tart, using a pastry bag.
- Place the biscuit disc on top of the red fruit cream and press lightly.
- Create a layer of TOP CREAM and level it with the help of a spatula.
- Decorate the tartlet with fresh red fruit.



RECIPE CREATED FOR YOU BY **MIRKO SCARANI**

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