



## RED FRUITS AND YOGURT ZEN TART

MODERN TART WITH YOGURT AND RED FRUITS

Quantities for 6 cakes

**DIFFICULTY LEVEL**



### ALMOND SHORTCRUST

#### INGREDIENTS

TOP FROLLA	g 1050
UNSALTED BUTTER 82% FAT	g 260
EGGS	g 175
ALMOND FLOUR	g 115
CASTER SUGAR	g 90
SALT	g 4

#### PREPARATION

Combine all the ingredients together 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 RED FRUITS INCLUSIONS

#### INGREDIENTS

CHOCOCREAM CRUNCHY FRUTTI ROSSI	To Taste
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#### PREPARATION

Melt the CHOCOCREAM at about 35-40°C

## BLUEBERRY 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 MIRTILLO	g 150
RENO CONCERTO BIANCO 31,50%	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 RENO CONCERTO BIANCO 31,50%, LILLY NEUTRO and FRUTTIDOR MIRTILLO.

Mix and let it cool.

## YOGURT MOUSSE

### INGREDIENTS

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

### PREPARATION

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

Blast chill at -40°C until cool.

## GLAZING AND DECORATION

### INGREDIENTS

MIRROR NEUTRAL	To Taste
DULCAMARA	To Taste

## 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 blueberry cremoux.

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

Decorate with DULCAMARA, DOBLA CURVY SPOTS GREEN 77364, DOBLA BLUEBERRY 77449 and edible silver leaf.



RECIPE CREATED FOR YOU BY **ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER