



FLORENTINE TART

SWEET BAKED GOOD

DIFFICULTY LEVEL



SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA	g 1000	Knead all the ingredients in a planetary mixer with the paddle attachment, until the dough is well-combined. Cover the dough and refrigerate for 1 hour at least.
UNSALTED BUTTER 82% FAT - SOFTENED	g 350	
SUGAR	g 120	
EGGS	g 150	

PREPARATION

FIRST FILLING

INGREDIENTS

CONFETTURA ALBICOCCA	To Taste
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BISCUIT

INGREDIENTS

IRCA GENOISE

g 250

EGGS - AT ROOM TEMPERATURE

g 300

ZUCCHERO INVERTITO

g 25

PREPARATION

Whip all the ingredients in a planetary mixer for 8-10 minutes at high speed.

Evenly spread the whipped mixture onto a tray lined with parchment paper (recipe for a 60x40cm tray).

Bake for a short time at 220-230°C (closed valve).

Out of the oven, quickly cool down, then cut into the desired dimensions.

Cover with cling film to avoid drying and reserve in the fridge until you have to use it.

SECOND FILLING

INGREDIENTS

FRUTTIDOR MELA

To Taste

PINE NUTS

To Taste

FINISHING

INGREDIENTS

WATER

To Taste

ALMOND FLAKES

To Taste

FLOMIX

To Taste

FINAL COMPOSITION

Line a cake pan with shortcrust pastry, up to the edge.

Spread a thin layer of CONFETTURA D'ALBICOCCA on the bottom and place the layer of biscuit you cut.

Fill with FRUTTIDOR MELA and pine nuts.

Cover with a layer of shortcrust pastry, brush it with water and decorate with almond flakes.

Sieve FLOMIX onto the top of the cake.

Bake at 180-190°C for about 25-30 minutes, until the shortcrust pastry is perfectly baked.

AMBASSADOR'S TIPS

You can replace the butter with the same dose of margarine in the shortcrust pastry making.