



FRANGIPANE TART (MOGADOR-AVOLETTA-MANDEL ROYAL-MANTECA-VIENNESE)

WHIPPED DOUGH - ALMOND TART

DIFFICULTY LEVEL



FRANGIPANE RECIPE

INGREDIENTS

MOGADOR PREMIUM

UNSALTED BUTTER 82% FAT - SOFTENED

EGGS

ALL-PURPOSE FLOUR

GRATED LEMON ZEST

g 1000

g 500

g 300-350

g 150

To Taste

PREPARATION

Whip all the ingredients for 5 minutes, except for the flour, which shall be combined at the end of whipping.

INSTRUCTIONS:

You can replace MOGADOR PREMIUM with the same dose of MANDEL ROYAL, VIENNESE or MANTECA.

Instead, if you want to use AVOLETTA, add 50g of flour to the recipe.

SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA

UNSALTED BUTTER 82% FAT - SOFTENED

CASTER SUGAR

EGGS

g 1000

g 350

g 120

g 150

PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment, until the dough is well combined.

Refrigerate for at least 1 hour. Use a dough sheeter to roll out to about 3mm.

Use the shortcrust pastry layer to line a 20cm diameter cake mould, so that the border of the tart is 3cm high.

FILLING

INGREDIENTS

CONFETTURA ALBICOCCA

To Taste

FINISHING

INGREDIENTS

BIANCANEVE PLUS

To Taste

ALMOND FLAKES

To Taste

FINAL COMPOSITION

Spread a thin layer of CONFETTURA ALBICOTTA onto the shortcrust base.

Pour a 1-2cm layer of whipped mixture.

Sprinkle some almond flakes onto the top.

Bake in a deck oven at 200°C for 30-35 minutes.

Let cool down, then remove the tarts from the moulds and dust them with BIANCANEVE PLUS.