



TART WITH RICOTTA

BAKED CAKE

DIFFICULTY LEVEL



SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA	g 1.000
UNSALTED BUTTER 82% FAT - SOFTENED	g 350
SUGAR	g 120
EGGS	g 150

PREPARATION

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.

CUSTARD

INGREDIENTS

TOP CREAM	g 100
WATER - 15-25°C	g 125
MILK 3.5% FAT - 15-25°C	g 125

PREPARATION

Add TOP CREAM to the liquid ingredients and mix vigorously with a whisk.

Let the mixture rest for 3 minutes, then start to mix again for a short time to produce an excellent creamy texture.

RICOTTA CREAM

INGREDIENTS

TRIM	g 25-30
FRESH RICOTTA	g 1000
SUGAR	g 250

PREPARATION

In a planetary mixer with the paddle attachment, mix all the ingredients, together with the custard you made, at low speed, until well-combine and smooth.

FINISHING

INGREDIENTS

MIRAGEL

To Taste

FINAL COMPOSITION

Roll the dough into layers and use them to line some cake moulds.

Spread a 1.5cm layer of ricotta cream.

Decorate the top as you like most.

Bake at 210-220°C for about 20-25 minutes.

Let cool down completely, cover with MIRAGEL.

AMBASSADOR'S TIPS

You can replace butter with the same amount of margarine in the shortcrust pastry step.