



GAILLARD CAKE

BAKED CAKE WITH ALMONDS AND PEARS

DIFFICULTY LEVEL



SHORT PASTRY

INGREDIENTS

TOP FROLLA	g 1.000	PREPARATION Knead all the ingredients in a planetary mixer with the paddle attachment until well combined. Refrigerate the dough for one hour at least. Grease and flour some cake moulds, roll the short pastry out to 3 mm and use it to line the moulds.
MARBUR CREMA	g 500	
CASTER SUGAR	g 120	
EGG YOLKS	g 100	

ALMOND FLAVOURED CREAMY FILLING

INGREDIENTS

MARBUR CREMA - SOFTENED	g 200	PREPARATION Whip MARVIK in a planetary mixer with a whisk attachment at medium speed for 2 minutes. Add AVOLETTA and keep on whipping for 3 minutes. Combine the flour and, while stirring, add the eggs little by little, then pour the rum.
AVOLETTA	g 400	
FLOUR	g 40	
EGGS	g 240	
RUM	ml 40	

COATING AND DECORATION

INGREDIENTS

RIFLEX SPRAY NEUTRO

To Taste

BIANCANEVE PLUS

To Taste

PEARS - PEELED AND SLICED

To Taste

FINAL COMPOSITION

Pipe a 1-cm layer of almond creamy filling onto the shortcrust pastry base and decorate the top with the pear slices.

Bake at 190-200°C for 15-30 minutes.

Wait for the cake to be completely cooled down, then remove from mould.

Dusk the edges of the tart with BIANCANEVE PLUS and cover the center with RIFLEX NEUTRO SPRAY to create a shiny effect.