

# MASCARPONE CHEESE AND RED FRUITS ZEN TART

MODERN TART WITH MASCARPONE CHEESE AND RED FRUITS QUANTITIES FOR 6 CAKES.

DIFFICULTY LEVEL B B







#### **ALMOND SHORTCRUST**

INGREDIENTS		PREPARATION
TOP FROLLA	g 1050	Mix all the ingredients in the planetary mixer with the flat beater, let rest in the refrigerator.
UNSALTED BUTTER 82% FAT	g 260	Roll to 3,5mm and make the bottoms in the proper micro-perforated molds "Silikomart Tarte Ring
EGGS	g 175	Round".
ALMOND FLOUR	g 115	Let it cool before baking.
CASTER SUGAR	g 90	Bake for about 18 minutes at 165°C with open valve and minimum ventilation.
SALT	g 4	·

# **CUSTARD WITH RED FRUITS INCLUSIONS**

INGREDIENTS		PREPARATION
CHOCOCREAM CRUNCHY FRUTTI ROSSI	To Taste	Melt the CHOCOCREAM at about 35-40°C.



### RASPBERRY CREMOUX

INGREDIENTS		PREPARATION
MILK 3.5% FAT	g 50 g 50	Bring milk and cream to a boil, then add them to the previously mixed yolk and sugar.  Bring the compound to 84°C.
EGG YOLK	g 20	Combine the hot mixture with MINUETTO LATTE SANTO DOMINGO 38%, LILLY NEUTRO and
CASTER SUGAR LILLY NEUTRO	g 5 g 12.5	FRUTTIDOR LAMPONE.  Mix and let it cool.
FRUTTIDOR LAMPONE	g 150	
MINUETTO LATTE SANTO DOMINGO 38%	g 75	

#### **MASCARPONE CHEESE MOUSSE**

INGREDIENTS	PREPARATION
LIQUID CREAM 35% FAT g 500	Mix all the ingredients in a planetary mixer until a smooth semi-mounted compound is obtained. Pour
LILLY NEUTRO g 50	it in the "Silikomart Kit Tarte Ring Palet" mold.
WATER g 50	Blast chill at -40°C until cool.
JOYGELATO MASCARPONE g 25	

# **GLAZING AND DECORATION**

INGREDIENTS		PREPARATION
MIRROR NEUTRAL	To Taste	Heat MIRROR NEUTRAL at 50°C.

#### **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 tarlet with a layer of raspberry cremoux.

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

Decorate with crispy raspberry, DOBLA RASPBERRY 77460, edible gold leaf and dried rose petals.





# RECIPE CREATED FOR YOU BY **ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER

