



## RED FRUITS AND YOGURT ZEN TART

MODERN TART WITH YOGURT AND RED FRUITS  
QUANTITIES FOR 6 CAKES

DIFFICULTY LEVEL



### ALMOND SHORTCRUST

#### INGREDIENTS

TOP FROLLA  
UNSALTED BUTTER 82% FAT  
EGGS  
ALMOND FLOUR  
CASTER SUGAR  
SALT

g 1050  
g 260  
g 175  
g 115  
g 90  
g 4

#### PREPARATION

Combine all the ingredients together in the planetary mixer with the flat beater, let rest in the refrigerator.  
Roll to 3,5mm and make the bottoms in the proper micro-perforated molds/rings "Silikomart Tarte Ring Round".  
Let cool well before baking . Bake for about 18 minutes at 165°C with open valve and minimum ventilation.

### CUSTARD WITH RED FRUITS INCLUSIONS

#### INGREDIENTS

CHOCOCREAM CRUNCHY FRUTTI ROSSI

To Taste

#### PREPARATION

Melt the CHOCOCREAM at about 35-40°C

## BLUEBERRY CREMOUX

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### INGREDIENTS

MILK 3.5% FAT	g 50
LIQUID CREAM 35% FAT	g 50
EGG YOLK	g 20
CASTER SUGAR	g 5
LILLY NEUTRO	g 12.5
FRUTTIDOR MIRTILLO	g 150
RENO CONCERTO CIOCCOLATO BIANCO 31,4%	g 75

### PREPARATION

Bring milk and cream to a boil, then add them to the previously mixed yolk and sugar.

Bring the compound to 84°C.

Combine the hot mixture with RENO CONCERTO BIANCO 31,50%, LILLY NEUTRO and FRUTTIDOR MIRTILLO.

Mix and let it cool.

## YOGURT MOUSSE

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### INGREDIENTS

LIQUID CREAM 35% FAT	g 500
LILLY NEUTRO	g 50
WATER	g 50
JOYGELATO YOGURT	g 25

### PREPARATION

Mix all the ingredients in the planetary mixer until a smooth and semi-mounted compound is obtained and pour in the mold "Silikomart Kit Tarte Ring Palet".

Blast chill at -40°C until cool.

## GLAZING AND DECORATION

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### INGREDIENTS

MIRROR NEUTRAL	To Taste
DULCAMARA	To Taste

## 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 blueberry cremoux.

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

Decorate with DULCAMARA, DOBLA CURVY SPOTS GREEN 77364, DOBLA BLUEBERRY 77449 and edible silver leaf.



**RECIPE CREATED FOR YOU BY ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER