



## TOFFEE TROPICAL ZEN TART

MODERN TART WITH TROPICAL FRUITS AND TOFFEE  
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

Mix all the ingredients 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 TROPICAL INCLUSIONS

#### INGREDIENTS

CHOCOCREAM CRUNCHY TROPICAL

#### PREPARATION

Melt the CHOCOCREAM CRUNCHY TROPICAL at about 35-40°C

## PINEAPPLE CREMOUX

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### INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 50
LIQUID CREAM 35% FAT	g 50
EGG YOLKS	g 20
CASTER SUGAR	g 5
LILLY NEUTRO	g 12.5
FRUTTIDOR ANANAS	g 150
MINUETTO FONDENTE MADAGASCAR 72%	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 MINUETTO FONDENTE MADAGASCAR 72%, LILLY NEUTRO and FRUTTIDOR ANANAS.

Mix and let it cool.

## TOFFEE MOUSSE

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### INGREDIENTS

LIQUID CREAM 35% FAT	g 500
LILLY NEUTRO	g 50
WATER	g 50
JOYPASTE TOFFEE	g 30

### PREPARATION

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

Blast chill at -40°C until cool.

## GLAZING AND DECORATION

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### INGREDIENTS

MIRROR NEUTRAL	To Taste
SCAGLIETTE CIOCCOLATO PURO LATTE	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 pineapple cremoux.

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

Decorate with SCAGLIETTE AL LATTE, DOBLA SPIRAL DARK 77051, MINI ELEGANCE DARK and edible gold leaf.



### RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER