



EXOTIC TARTE TROPEZIENNE (DOLCE FORNO MAESTRO)

LEAVENED FILLED DESSERT

DIFFICULTY LEVEL



BRIOCHE DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

UNSALTED BUTTER 82% FAT

EGGS

MILK 3.5% FAT

SALT

YEAST

g 1250

g 400

g 550

g 100

g 23

g 25

PREPARATION

Put in a planetary mixer DOLCE FORNO MAESTRO, milk, brewer's yeast and 400gr of eggs and knead until well-combined

Add the remaining quantity of eggs (150gr) and salt to obtain a fine glutinic net

Lastly, add the soft butter in 2 times.

The dough should be soft and smooth.

Let the dough rest at room temperature, well-covered, for 30 minutes.

Flatten the dough and place it in a blast chiller until completely cool.

Spread the dough out with a rolling machine to a thickness of 1 cm. Using a mold cut the dough into circles 22 cm wide

Leave to rise in cake rings or cake pan until the dough doubles in size.

PASSION FRUIT WHIPPED GANACHE

INGREDIENTS

LIQUID CREAM 35% FAT - (1)

WATER

LILLY NEUTRO

LIQUID CREAM 35% FAT - (2)

SINFONIA CIOCCOLATO BIANCO 33%

PASSION FRUIT PURÉE

g 265

g 25

g 25

g 265

g 145

g 120

PREPARATION

Bring the liquid cream (1) with the water to a boil.

Add LILLY NEUTRO and stir with a whisk.

Pour the liquid cream on SINFONIA BIANCO and emulsify.

Pour in gently the cold liquid cream (2) and emulsify.

Lastly, add the passion fruit purée and mix.

Cover with a plastic wrap and place it in a refrigerator for a night.

Then whip with a planetary mixer with the whisk until it firms.

CARAMEL FILLING

INGREDIENTS

TOFFEE D'OR CARAMEL

To Taste

FRUIT FILLING

INGREDIENTS

FRUTTIDOR TROPICAL

To Taste

EXOTIC SYRUP

INGREDIENTS

WATER

CASTER SUGAR

MANGO PURÉE

PASSION FRUIT PURÉE

g 250

g 250

g 150

g 100

PREPARATION

Bring to a boil the water with the sugar.

Once the mixture reaches 45-50°C add the mango and passion fruit purée and mix.

DECORATION

INGREDIENTS

BIANCANEVE

To Taste

FINAL COMPOSITION

Brush the surface of the tropezienne with beaten egg and sprinkle with pearl sugar.

Bake in a cake pan at 160-165°C for 15-20 minutes.

Let it cool and then split it sideways in 2 equal layers.

Soak the inside of the bottom part of the tropezienne with exotic syrup.

Using a pastry bag spread over a layer of passion fruit whipped ganache.

Spread with a spoon a layer of FRUTTIDOR TROPICAL and with a pastry bag a layer of TOFFEE D'OR.

Place the top part of the tropezienne over the FRUTTIDOR and TOFFEE D'OR layer, then sprinkle BIANCANEVE over it and place it in the fridge.



RECIPE CREATED FOR YOU BY MATTEO REGHENZANI

PASTRY CHEF