



# BELLE HÉLÈNE TART

## CLASSIC CHOCOLATE & PEAR TART

**DIFFICULTY LEVEL**



### SHORTCRUST PASTRY

#### INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT	g 400
CASTER SUGAR	g 100
EGG YOLKS	g 120

#### PREPARATION

- Beat all the ingredients in a planetary mixer with a paddle attachment until well combined.
- Refrigerate for at least 2 hours.
- Roll the dough out with a dough sheeter to obtain layers with the desired thickness.

### CUSTARD

#### INGREDIENTS

TOP CREAM	g 400
WATER	g 1.000
LIQUID CREAM 35% FAT	g 100

#### PREPARATION

- Mix all the ingredients with a whisk, let the custard rest for 5 minutes, then mix again.

### COATING AND DECORATION

#### INGREDIENTS

COVERCREAM CIOCCOLATO - HEATED TO 30°C	To Taste
GRANELLA DI NOCCIOLA	To Taste

#### FINAL COMPOSITION

- Line the cake moulds with the shortcrust pastry, fill with a 1-cm layer of custard, then lay some sliced/diced canned pears in syrup, or use FRUTTIDOR PERA.
- Bake at 200°C for about 15-20 minutes.
- Let it cool down completely, then coat with a veil of COVERCREAM CIOCCOLATO or PASTA BITTER (previously heated at low temperature to make it fluid).

#### AMBASSADOR'S TIPS

If you are looking for a stronger taste of chocolate you can replace **Covercream Cioccolato** with **Pasta Bitter**.