

# **BELLE HÉLÈNE TART**

## CLASSIC CHOCOLATE & PEAR TART

DIFFICULTY LEVEL B B







## SHORTCRUST PASTRY

INGREDIENTS		PREPARATION
TOP FROLLA	g 1000	-Beat all the ingredients in a planetary mixer with a paddle attachment until well combined.
UNSALTED BUTTER 82% FAT	g 400	-Refrigerate for at least 2 hours.
CASTER SUGAR	g 100	-Roll the dough out with a dough sheeter to obtain layers with the desidered thickness.
EGG YOLKS	g 120	

#### CUSTARD

INGREDIENTS		PREPARATION
TOP CREAM	g 400	-Mix all the ingredients with a whisk, let the custard rest for 5 minutes, then mix again.
WATER	g 1.000	
LIQUID CREAM 35% FAT	g 100	

## **COATING AND DECORATION**

#### **INGREDIENTS**

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



#### 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**.

