



TART FILLED WITH COCOA OR GIANDUJA OR HAZELNUT SPREAD

BAKED TART

DIFFICULTY LEVEL



SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA	g 1.000
UNSALTED BUTTER 82% FAT - SOFTENED	g 400
EGGS	g 100
SUGAR	g 100

PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment until the dough is well-combined.

Refrigerate for 1 hour at least.

FILLING - 1ST OPTION

INGREDIENTS

CUKICREAM CACAO	To Taste
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FILLING - 2ND OPTION

INGREDIENTS

CUKICREAM GIANDUJA	To Taste
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FILLING - 3TH OPTION

INGREDIENTS

CUKICREAM NOCCIOLA

To Taste

FINAL COMPOSITION

Use a dough sheeter to roll the shortcrust pastry out to a 4mm layer and use it to line a tart pan.

Prick the shortcrust pastry base all over and pour 1cm layer of CUKICREAM CACAO or CUKICREAM GIANDUIA or CUKICREAM NOCCIOLA, at your choosing.

Decorate the top with some strips of shortcrust pastry.

Bake in a deck oven at 190-200°C until the tart is perfectly golden-brown.