



## SPRING TART

### SHORTCRUST PASTRY

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#### INGREDIENTS

TOP FROLLA

UNSALTED BUTTER 82% FAT

CONFECTIONER'S SUGAR

EGGS

#### PREPARATION

g 500 mix  
g 200 all the ingredients in the planetary mixer with  
g 50 leaf until you get a well dough  
g 50 amalgamated Put between two sheets of paper from  
oven and roll out to a thickness of 1 5 mm,  
blast chilled then cut into strips  
and lining the micro-perforated rings for  
single portions, with the cookie cutter print the  
base and cook on a micro-perforated tray  
170  
degrees for 15 minutes

## RASPBERRY AND STRAWBERRY JELLY

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### INGREDIENTS

RASPBERRIES PURÉE

g 125

STRAWBERRY PURÉE

g 125

WATER

g 25

LILLY NEUTRO

g 50

### PREPARATION

Mix

the Lilly Neutro with pulp

heated in microwave Mix with a

hand blender until a mixture is obtained

homogeneous Pour into silicone molds a

hemisphere Ø 4 cm/ 3 cm and freeze

Unmould and gelatinize before placing

in the center of the tartlet

## FINANCIER WHITE CHOCOLATE AND ALMONDS

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### INGREDIENTS

AVOLETTA

g 500

FLOUR

g 50

VIGOR BAKING

g 3

CORNSTARCH

g 30

EGG WHITES

g 370

UNSALTED BUTTER 82% FAT

g 80

SINFONIA CIOCCOLATO BIANCO 33%

g 150

### PREPARATION

Mix and sift the powders

avoletta, flour, corn starch and

baking). melt the chocolate,

insert the soft butter e

make a ganache. Merge the

powdered egg whites then

add the ganache . Knock down

on baking sheet lined with parchment paper

oven and cook at 180 180°C for 12

about 15 minutes

## CARAMEL FILLING

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### INGREDIENTS

TOFFEE D'OR CARAMEL

To Taste

### PREPARATION

arrange a thin layer of toffe d'or caramel on the bottom of the tartlet

## WHITE CHOCOLATE AND MASCARPONE NAMELAKA

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### INGREDIENTS

FULL-FAT MILK (3,5% FAT)

g 500

GLUCOSIO

g 20

LILLY NEUTRO

SINFONIA CIOCCOLATO BIANCO 33%

g 330

MASCARPONE CHEESE

g 300

FRESH CREAM

g 750

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

g 25

### PREPARATION

Warm up

slightly fresh milk with the

glucose, add the Lilly Neutral then the

white chocolate and make a ganache

Insert the mascarpone and finally the cream

at a temperature of about 55°C

obtain a liquid mixture to be matured

in the fridge for a whole night The day

following, whip lightly in the planetary mixer

with whip

**INGREDIENTS**

LIME JUICE	g 300
LEMON JUICE	g 300
GRATED LIME ZEST	g 15
BASIL	8
ZUCCHERO INVERTITO	g 125
CASTER SUGAR	g 125
RICE STARCH	g 65

**PREPARATION**

Mix  
juices with syrup  
invert sugar, the basil leaves and the  
zests Mix the mixture and bring to  
5050°C Add the sugar mixed with  
the rice starch Bring to the boil, cook for  
2 minutes, cool

**FINAL COMPOSITION**

Pour into the bottom of the  
tartlet a thin layer of  
Toffee D'Or Caramel, place a disk of  
Financier then get flush with the tartlet with the  
soft compote of lime and lemon. Set up  
lightly the namelaka and make a daisy a  
six petals on a sheet of acetate (keep the same  
diameter of the tartlet). With another sheet of acetate,  
lightly crush the daisy (to flatten it)  
and break down into the negative. Unmold and spray with  
neutral jelly. Place on the tartlet and finish  
with the hemisphere of raspberry and strawberry jelly arranged  
in the center.



## RECIPE CREATED FOR YOU BY OMAR BUSI

PASTRY CHEF AND CHOCOLATIER