



SPRING TART

SHORTCRUST PASTRY

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

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

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

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

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