



## SPRING TART

### ALMOND SHORTCRUST

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#### INGREDIENTS

TOP FROLLA

UNSALTED BUTTER 82% FAT

EGGS

AVOLETTA

g 1400

g 375

g 225

g 300

#### PREPARATION

Mix TOP FROLLA, AVOLETTA and butter in a planetary mixer with the paddle attachment (sandblasting).

Add the eggs and mix without whipping.

Roll out between 2 sheets of baking paper and laminate it to a thickness of 2-3 millimeters and place in the fridge to rest for at least 2 hours.

Print discs for the single portions.

line the single-portion rings, pour the fruttidor and the financier on the bottom

Bake in the oven at 170°C for approximately 15 minutes.

## PISTACIO FINANCIER

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### INGREDIENTS

AVOLETTA	g 500
EGG WHITES	g 370
WHITE BREAD FLOUR	g 50
CORNSTARCH	g 30
VIGOR BAKING	g 4
UNSALTED BUTTER 82% FAT	g 80
JOYPASTE PISTACCHIO GRAN RISERVA	g 100
FRUTTIDOR FRUTTI DI BOSCO	To Taste

### PREPARATION

Mix the dry elements and add the egg whites and mix by hand.

-Combine the butter and pistachio paste previously melted in the microwave.

pour into the molds lined with shortcrust pastry and berries

cook at 170 degrees for approximately 15 minutes

## PISTACIO NAMELAKA

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### INGREDIENTS

SINFONIA CIOCCOLATO PISTACCHIO	g 340
FRESH FULL-FAT MILK (3,5% FAT)	g 250
LIQUID CREAM	g 200
LILLY NEUTRO	g 40
GLUCOSIO	g 10

### PREPARATION

heat milk and glucose, mix with neutral lilly

add the chocolate chips and continue mixing

finally add the cold cream and mix

leave to rest in the refrigerator overnight

whip to fill the tartle

**INGREDIENTS**

LILLY NEUTRO	g 36
RENO X CIOCCOLATO BIANCO 28%	g 270
LEMON JUICE	g 186
GLUCOSIO	g 20
LIQUID CREAM	g 150
MASCARPONE CHEESE	g 150

**PREPARATION**

heat the juice with glucose and neutral lilly, mix with the chocolate, then add cream and mascarpone.  
pour into the mold, knock down

**FINAL COMPOSITION**

cool the tartlet, decorate with the whipped pistachio namelaka, place a heart of mascarpone and lemon namelaka in the center  
decorate with Happy Bunny Faces from DOBLA