



## SPRING TART

### SHORTCRUST PASTRY

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#### INGREDIENTS

TOP FROLLA

UNSALTED BUTTER 82% FAT

CONFECTIONER'S SUGAR

EGGS

g 500

g 200

g 50

g 50

#### PREPARATION

mix

all the ingredients in the planetary mixer with

leaf until you get a well dough

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  
STRAWBERRY PURÉE  
WATER  
LILLY NEUTRO

g 125  
g 125  
g 25  
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  
FLOUR  
VIGOR BAKING  
CORNSTARCH  
EGG WHITES  
UNSALTED BUTTER 82% FAT  
SINFONIA CIOCCOLATO BIANCO

g 500  
g 50  
g 3  
g 30  
g 370  
g 80  
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

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