

MANGO & LIME TART

Pâte à choux (choux pastry):

Water gr 500

Fresh milk gr 500

Salt gr 4

Sugar gr 8

Butter gr 465

Flour w=300 gr 565

Whole eggs gr 800/1000

Bring to boil the first five ingredients, add flour and cook until you get a *polenta* (it must unstuck from the sides of the pan). Put in the planetary machine with flat beater to decrease the temperature, then fill the eggs gradually. Spread upon a tray previously greased using a piping bag and cook at 190°C, keeping initially the valve closed.

Craquelin:

Flour gr 50

Sugar gr 50

Butter gr 70

Knead the three ingredients to obtain a dough similar to shortcrust pastry. Put in the fridge for about 2 hours. Spread at 2 mm and cut, with the help of a dough cutter some disks to be placed upon each single *bigné* before the baking. It is possible to colour the mass with hydrosoluble powder colors.

Green almond grain

Shortcrust pastry for basis:

Weak flour (W=160) gr 1000

Fresh butter gr 500

Icing sugar gr 450

Whole eggs gr 180/200

Salt gr 5

Vanilla bean 1

Products involved:

Microperforated tray

Forsil

Gold sheets

Inox frame XF19702

CARAMEL & CHOCOLATE TART

Shortcrust pastry for basis:

Weak flour (W=160) gr 1000

Fresh butter gr 500

Icing sugar gr 450

Whole eggs gr 180/200

Salt gr 5

Vanilla bean 1

It is very important to follow the correct sequence of the ingredients to be added to create the dough: knead butter and sugar, then add eggs, salt, aromas and flour. Put in the fridge for 2 hours to crystalize again. Spread with the sheeter at 3 mm and cut the borders and the basis of the inox frame chosen. Bake at 170°C onto microperforated tray with Forosil pad.

Namelaka caramel and nut:

Glucose syrup gr 130

Granulated sugar gr 130

Salt flower gr 2

Fresh cream 35% fat gr 400

Granulated sugar gr 140

Nut paste gr 50

Fresh cream 35% fat gr 850

Philadelphia cheese gr 250

Powder jelly gr 10

Milk chocolate gr 200

Dark chocolate 64% gr 200

Vanilla bean 2

Bring the syrup to boil, then add sugar mixed with salt gradually until it comes to the "blonde" level of caramelization. Cook back with hot cream (mixed with the other part of sugar). Pour onto both chocolates and create an emulsion. Then fill Philadelphia cheese, the rehydrated melt jelly, the nut paste, finally the vanilla pulp and the liquid fresh cream. You must obtain a liquid mix to be put in fridge for 1 night to mature. The day after whip slightly in planetary with the whisk.

Lime and mango cream:

Frozen mango pulp gr 180

Frozen lime juice gr 100

Fresh butter gr 400

Icing sugar gr 300

Whole eggs gr 120

Yolks gr 180

Grated lime rind gr 10

Powder jelly gr 8

Bring to boil mango, lime juice and butter. Mix the eggs, yolks, rind and sugar. Pour the boiled liquid onto the second mass and cook at microwave

at 80/82°C. Insert the rehydrated jelly and cool immediately.

Lime and mango light cream:

Lime and mango cream gr 600

Milk chocolate gr 300

Fresh cream 35% fat gr 600

Use a parte of mango cream to melt chocolate, then create a ganache.

Add the remaining cream and finally, gradually, the liquid fresh cream.

Put in fridge for 1 night to mature. The day after whip slightly in

planetary with the whisk.

Chocolate financier:

Albumen gr 180

TPT almond gr 200

Baking gr 8

Weak flour for shortcrust pastry gr 60

Fresh butter 82% cooked nut stadium gr 100

Cream 35% fat gr 250

Covering dark chocolate 64% gr 250

Sift well TPT, baking and flour. Put in a cutter and mix with albumen.

Separately create a ganache with cream and dark chocolate, then add

in the cutter and mix. Cook the butter at nut level, that is 148°C, filter

with a colander and, once at 45°C, put in the cutter and go on mixing.

The final structure must be extremely compact, homogeneous and

brilliant. Pour in the mould and put in the fridge for about 3 hours to let

fat acids crystalize again. Bake at 170°/180°C for 14/16 minutes. Put in blast chiller.

Ganache at dark chocolate:

Cream 35% fat gr 500

Glucose syrup gr 300

Vanilla bean 1

Dark chocolate 64% gr 800

Fresh butter 82% fat gr 150

Bring the cream to boil with glucose syrup, then pour onto chocolate

and create a homogeneous and brilliant emulsion. Add the vanilla

pulp and the softened butter. You can use it as ganache for filling as

well as chocolate glaze.

Products involved:

Microperforated tray

Forosil

Gold sheets

Inox frame XF1535

PX061