Valentine fusion tart

Love Recipe 2025



Recipe

Shortcrust

Flour	500g
Unsalted butter 82% Fat	200g
Confectioner's sugar	300g
Eggs	120g
Totaal	**1120g**

Shortcrust

Combine all the ingredients in a planetary mixer equipped with paddle until omogeneus structure is obtained. Chill in the fridge for a couple of hours. Spread at 3-4 mm and fill a tart ring. Bake at 170C for 8-12 minutes.

Sponge Roll

Egg yolk	100g
Sugar	50g
a.p. flour	100g
Potato starch	25g
Egg whites	150g
Sugar	75g
Totaal	**500g**

Sponge Roll

Whip separately yolks nd sugar, and egg whites and sugar until fluffy.
Add the flour in the egg yolk and combine.
Add the whippe egg whites int the yolk mixture.
Spread the dough over silicon mats and bake at 175C for 10 min.

Red Fruits Custard

Red berries puree Ravifruit	290g
Top cream	120g
Lilly neutro	30g
Totaal	**440g**

Red Fruits Custard

Dissolve lilly neutro in the red berries puree. Add the top cream and stir well, let rest for two minutes and stir again.

Assembly, layout and finishing

Fill a spiral silicon mould with the fruit custard and blast freeze for easy unmolding. Spread a little bit of custar on the bottom of the baked shortcrust, place a disk of sponge and place the spiral of custard cream. Decorate the surface with fresh fruits lighly coated into neutral glaze. Decorate with love spheres.

Enjoy this exciting recipe.

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Love sphere assortment