

## Fresh fruit tart

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Fresh fruit tart is a light and summery dessert. Using the new Tecnoeka ovens line, Millennial, is also very simple to make, for perfect performances.



**1h45'**



**10 people**

### Ingredients for the short pastry

250 g All-purpose flour  
50 g Almond flour  
1 Whole egg  
150 g Butter  
100 g Sugar  
Salt  
8 g Baking  
1 Lemon flavor

### Procedure

For the tart, blend butter and sugar in the kneader at maximum speed using the leaf. When it's even, add the egg and mix it well. Continue adding the sieved flours, salt and baking. At last, add the lemon vial to give a citrus flavor to our tart. Mix well all the ingredients but don't manage too much. Put the pastry-dough in the refrigerator covered with cling film for 24 hours. Pre-heat the oven at 185° for 20 minutes. Take the pastry-dough out of the fridge and spread on a medium-size basted cake tin. To avoid the tart to puff up during cooking, pierce the tart with a fork. Cook in a pre-heated oven at 165° for 16 minutes, 0% of humidity and fan speed at 4.

## Ingredients for the custard crem

1 lt Milk  
200 g Sugar  
60 g Flour  
8 Egg yolk  
1 Grated lemon skin  
Vanilla flavor

## Procedure

For the cream, mix together egg yolk, sugar and flour until smooth and foamy. Boil the milk with vanilla and lemon skin. Out of the heat, add the egg mix and meld very well to avoid lumps. Put on the heat again and mix continuously for some minutes, until the required texture. Put the cream in a tray and let it cool down covered with a clean cloth or cling film.

## Ingredients for the garnish

1 pz. Melon  
20 Cherries  
250 g Blueberries  
250 g raspberries  
1 Peach  
1 Orange  
4 Kiwis

## Procedure

For the last step, spread the cream over the tart and start to decorate with fresh fruit. In this case, we sliced kiwis fruits, peach and orange interspersed with melon balls, raspberries, cherries and blueberries. Use your imagination to create different designs. To have a final touch, you can make your tart more shine, melting 350g of sugar in hot water with 8g of gelatin sheets, softened in cold water. Filter the mix and let it cool down. Spread the jelly over all the tart.

PHASE	TEMPERATURE	TIME	PROBE	HUMIDITY	FAN	PRE-HEATING	TIME
1	165°	16'	/	0%	V4	185°	20'