

# Gateau Basque Creative



## COMPOSITION

- 1 - Gateau Basque Dough
- 2 - Diplomate Cream
- 3 - Fruit Filling
- 4 - Whipped Cream
- 5 - Velvet Spray

### Gateau Basque Dough 20 g

#### Ingredients

<i>Mimetic Incorporation</i>	250 g
Sugar	250 g
Salt	1 g
Whole Eggs	125 g
Baking Powder	6 g
Wheat flour all purpose	500 g

#### Working Method

Soft the mimetic incorporation, salt, and sugar.  
Add the eggs and the rum  
Add the sifted flour with baking powder  
Keep refrigerated for 24hours  
Laminate at 9mn to shape the tart

🕒 25 ▶ Oven Type: Deck 🌡️ Top Temperature: 180  
🌡️ Bottom Temperature: 210 ➡️ Closed

### Diplomate Cream 20 g

#### Ingredients

Whole Milk	1000 g
Sugar	80 g
<i>CPT</i>	90 g
<i>Passionata</i>	500 g

#### Working Method

Mix the sugar and CPT together, then add 150 gr of milk.  
Bring the rest of the milk to a boil and pour 1/3 on top of the CPT mix.  
Strain everything back into the sauce pan and bring it back to a boil, cook it for at least 1min.  
Spread at thin as possible onto a clean tray to cool down as fast as possible.

### Fruit Filling 15 g

#### Ingredients

<i>Topfil Dark Cherry 70%</i>	200 g
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#### Working Method

Pipe the Topfil into silicon mould and freeze

### Whipped cream 15 g

#### Ingredients

<i>Passionata</i>	300 g
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#### Working Method

Whip the cream to a soft peak and dip the buildup base tart into it.

## Velvet spray

2 g

### Ingredients

<i>Belcolade PPP Cocoa Butter</i>	200 g
<i>Belcolade Lait Selection</i>	200 g

### Working Method

Melt the cocoa butter and incorporate the milk chocolate.  
Spray on top of the frozen tart.