

BLACK FOREST TARTLET

MODERN TARTLET WITH CHERRY, DARK CHOCOLATE AND VANILLA (DOSES FOR 50 TARTLETS)

DIFFICULTY LEVEL B B







HAZELNUT SHORTCRUST

INGREDIENTS		PREPARATION
TOP FROLLA	g 1400	Mix all the ingredients in the planetary mixer with the flat beater.
UNSALTED BUTTER 82% FAT	g 375	Roll the shortcrust between two baking papers and trim ita t the thickness of 3 mm and put in the
EGGS	g 225	refrigerator to rest. e. Line the micro perforated molds for single portion tartlets with 7 cm diameter.
DELINOISETTE	g 300	Bake in a convection oven at 170°C for the first 5 minutes, then lower the temperature at 160°C for
		10-13 more minutes with open valve.

CRISPY LAYER

PREPARATION INGREDIENTS

To Taste Heat PRALIN DELICRISP NOIR at 35°C PRALIN DELICRISP NOIR - HEATED AT 35°C

VANILLA MOUSSE

INGREDIENTS		PREPARATION
LIQUID CREAM 35% FAT	g 500	Mount in the planetary mixer with a whisk all the ingredients together until a smooth compound is
LILLY NEUTRO	g 50	obtained.
WATER	g 50	
	g 15	



FRUIT INSERT

INGREDIENTS

FRUTTIDOR CILIEGIA ROSSA To Taste

CREAMY TOPPER

INGREDIENTS PREPARATION

PASTA BITTER

To Taste

Fill the silicone molds Paradis Silikomart for ¾ and put in the shock freezer until cool.

FINAL COMPOSITION

Using a little spatula or a kitchen brush, spread a fine layer of PRALIN DELICRISP NOIR into each internal surface of the tartlet. This will protect the crunchiness of the tarlet.

Fill the tartlet making two equal layers, one of FRUTTIDOR CILIEGIA ROSSA and the other one of vanilla mousse.

Unmold the creamy topper and place it on the tartlet's surface.

Decorate with DOBLA CHOCOLATE CHERRY and golden leaves.



RECIPE CREATED FOR YOU BY **ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER

