



EXOTIC TARTLET

EXOTIC FRUIT MODERN TARTLET (DOSES FOR 50 TARTLETS)

DIFFICULTY LEVEL   

ALMOND SHORTCRUST

INGREDIENTS

TOP FROLLA	g 1400
UNSALTED BUTTER 82% FAT	g 375
EGGS	g 225
AVOLETTA	g 300

PREPARATION

Mix all the ingredients in the planetary mixer with the flat beater.

Roll the shortcrust between 2 baking papers and trim it to the thickness of 3 mm and put it to rest in the refrigerator.

Line the micro perforated molds for single portion tartlets with 7 cm diameter.

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.

WATERPROOFING CRISPY LAYER

INGREDIENTS

PRALIN DELICRISP COCONY	To Taste
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PREPARATION

Heat PRALIN DELICRISP NOIR at 35°C.

PASSION FRUIT MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT	g 500
LILLY NEUTRO	g 50
WATER	g 50
JOYPASTE PASSION FRUIT	g 45

PREPARATION

Mount in the planetary mixer all the ingredients until a smooth compound is obtained

FRUIT INSERT

INGREDIENTS

FRUTTIDOR MANGO

To Taste

CREAMY TOPPER

INGREDIENTS

CHOCOCREAM BIANCO - MELTED AT 40°C

To Taste

PREPARATION

Melt CHOCOCREAM BIANCO at 40°C.

Fill the silicone molds SF294 Silikomart for 3/4 and place in the shock freezer until cool.

DECORATION

INGREDIENTS

FRUTTIDOR MANGO

To Taste

FINAL COMPOSITION

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

Fill the tartlet making two equal layers, one of FRUTTIDOR MANGO and the other one of passion fruit mousse.

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

Decorate with FRUTTIDOR MANGO, DOBLA WAVE GREEN LARGE e DOBLA PEACH BLOSSOM LIGHT PINK.



RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER