



## TARTLET WITH CREAM AND WILD BERRIES

### MODERN TARTLET WITH CREAM AND WILD BERRIES DOSES FOR 50 TARTLETS

DIFFICULTY LEVEL



#### HAZELNUT SHORTCRUST PASTRY

##### INGREDIENTS

TOP FROLLA

UNSALTED BUTTER 82% FAT

EGGS

DELINOISETTE

g 1400

g 375

g 225

g 300

##### PREPARATION

Mix all the ingredients in a planetary mixer with a paddle attachment.

Spread the pastry between 2 sheets of baking paper and roll it to a thickness of 3 mm and refrigerate.

Cover the cake moulds single dose with 7 cm diameter.

Bake at 170 °C for 5 minutes then lower to 160°C for another 10-13 minutes with the steam valve open

#### CRUNCHY WATERPROOF LAYER

##### INGREDIENTS

PRALIN DELICRISP BLANC

g 600

##### PREPARATION

Heat PRALIN DELICRISP BLANC at 35°C

#### FRUIT FILLING

##### INGREDIENTS

FRUTTIDOR FRUTTI DI BOSCO

g 1500

## CREMOUX TOPPER

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### INGREDIENTS

CHOCOCREAM PASTICCERA - MELTED AT 40°C

g 2000

### PREPARATION

Heat CHOCOCREAM PASTICCERA using a microwave.

Fill the silicon mold SF210 Silikomart with a 0,8-1 cm layer and put it in the blast chiller until it hardens.

## DECORATION

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### INGREDIENTS

SCAGLIETTE CIOCCOLATO PURO LATTE

To Taste

### FINAL COMPOSITION

Brush slightly with PRALIN DELICRISP CLASSIC till the interior part of the shortcrust is fully covered.

Fill the tartles with FRUTTIDOR FRUTTI DI BOSCO.

Unmold the cremoux topper and lay it on the top of the filled tartlet.

Decorate the edges the tartlet with SCAGLIETTA MILK and the top with BUTTERFLY PINK WHITE and SPIRAL DARK by Dobra.

Store at 5°C.



**RECIPE CREATED FOR YOU BY MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER