



## COCONUT AND RED BERRIES TARTLET

### COCONUT AND RED BERRIES SINGLE-PORTION

DIFFICULTY LEVEL



#### ALMOND SHORTCRUST PASTRY

##### INGREDIENTS

TOP FROLLA  
UNSALTED BUTTER 82% FAT  
EGGS  
ALMOND FLOUR

g 1000  
g 350  
g 100  
g 100

##### PREPARATION

Mix TOP FROLLA and butter in a planetary mixer with a paddle attachment. Add one by one the eggs (room temperature) and stir the sifted flour. Mix to obtain a smooth dough.

Roll it to a thickness of 2 mm and refrigerate.

Cover the cake moulds single dose and place them in the fridge.

Bake at 150 °C for 20 minutes.

#### CRUNCHY WATERPROOF LAYER

##### INGREDIENTS

PRALIN DELICRISP FRUITS ROUGES

To Taste

##### PREPARATION

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

## COCONUT CREMOUX

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### INGREDIENTS

LIQUID CREAM 35% FAT - (1)	g 250
SINFONIA CIOCCOLATO BIANCO 33%	g 350
GELATIN POWDER OR SHEETS 200 BLOOM	g 6
COCONUT PURÉE	g 250
LIQUID CREAM 35% FAT - (2)	g 150

### PREPARATION

Heat the liquid cream (1) at 85°C, add the gelatine and emulsify using a hand mixer, then add the chocolate previously melted.

Add the coconut purée and the liquid cream (2) and stir.

Let it rest in the fridge before using it.

## RASPBERRY CREAM

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### INGREDIENTS

RASPBERRY PURÉE	g 250
SINFONIA CIOCCOLATO BIANCO 33%	g 400
GELATIN POWDER OR SHEETS 200 BLOOM	g 8
LIQUID CREAM 35% FAT	g 400

### PREPARATION

Heat the raspberry purée at 75°C, add the gelatine and emulsify with the chocolate (previously melted) using a hand mixer.

Add the cold liquid cream and stir.

Let it rest in the fridge.

### FINAL COMPOSITION

Once filled the tartlet, cover the top of it with MIRROR NEUTRAL.

Decorate with flowers, red berries and CRUMBLY PINK by Dobra.



**RECIPE CREATED FOR YOU BY ORIOL PORTABELLA**

PASTRY CHEF