



AFTER EIGHT TARTLET

CHOCOLATE AND MINT MODERN TARTLET (DOSES FOR 50 TARTLETS)

DIFFICULTY LEVEL



ALMOND SHORTCRUST

INGREDIENTS

TOP FROLLA
UNSALTED BUTTER 82% FAT
EGGS
AVOLETTA

g 1400
g 375
g 225
g 300

PREPARATION

Mix all the ingredients in the planetary mixer with the flat beater.
Roll the shortcrust between two baking papers and laminate it to the thickness of 3 mm and put 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

CRISPY LAYER

INGREDIENTS

PRALIN DELICRISP NOIR

To Taste

PREPARATION

Heat PRALIN DELICRISP NOIR at 35°C.

MINT MOUSSE

INGREDIENTS

| | |
|----------------------|-------|
| LIQUID CREAM 35% FAT | g 500 |
| LILLY NEUTRO | g 50 |
| WATER | g 50 |
| JOYPASTE MENTA | g 18 |

PREPARATION

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

CREAMY TOPPER

INGREDIENTS

| | |
|-----------------|----------|
| CHOCOCREAM DARK | To Taste |
|-----------------|----------|

PREPARATION

Fill the silicone molds SF309 Silikomart for 3/4 and place them 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 tartlet.
Fill the tartlet with a layer of mint mousse.
Unmold the creamy topper and place it on the tartlet's surface.
Decorate with DOBLA CURLS GREEN.

RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER