



RED FRUITS MERINGUE TARTLET

FRUIT AND MERINGUE SINGLE PORTION

DIFFICULTY LEVEL   

MERINGUE TARTLET

INGREDIENTS

EGG WHITES - AT ROOM TEMPERATURE	g 200
CASTER SUGAR	g 200
CONFECTIONER'S SUGAR	g 200

PREPARATION

Whip the egg whites with the sugar until strong peak, by hand, add the icing sugar.
Pipe a round disk and drops of meringue over his perimeter to form like a flower.
Bake at 80°C around 4 hours.

FRUIT CUSTARD CREAM

INGREDIENTS

WATER	g 500
LIQUID CREAM 35% FAT	g 100
TOP CREAM	g 200
PASTA AROMATIZZANTE FRAGOLA	g 30

PREPARATION

Mix all the ingredients together with a whisk until a smooth and homogeneous consistency is obtained.

FILLING AND GARNISH

INGREDIENTS

CHOCOCREAM PASTICCERA	To Taste
PRALIN DELICRISP FRUITS ROUGES - LIGHTLY WARMED	To Taste
FRESH FRUIT	To Taste

FINAL COMPOSITION

Spread the center of the meringue tartlet with the PRALIN DELICRISP.

With the help of a piping bag, deposit a generous dose of CHOCOCREAM and some drops of fruit custard cream.

Garnish with fresh fruit and decorate with drops of CHOCOCREAM and some DAISY DOBLA.

RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF