



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

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

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