

TARTLET WITH CREAM AND WILD BERRIES

Intermediate level

Modern tartlet with cream and wild berries
Doses for 50 tartlets



RECIPE CREATED BY:

Marco De Grada

Pastry chef

HAZELNUT SHORTCRUST PASTRY

TOP FROLLA	1400g	Mix all the ingredients in a planetary mixer with a paddle attachment.
unsalted butter 82% fat	375g	
eggs	225g	Spread the pastry between 2 sheets of baking paper and roll it to a thickness of 3 mm and refrigerate.
DELINOISETTE	300g	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

PRALIN DELICRISP BLANC	600g	Heat PRALIN DELICRISP BLANC at 35°C

CREMOUX TOPPER

CHOCOCREAM PASTICCERA	2000g	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.

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 Dobla.
Store at 5°C.

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Extraordinary made simple.