



# 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

unsalted butter 82% fat

eggs

### DELINOISETTE

1400g

375g

225g

300g

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

### 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.

**irca**  
GROUP

Extraordinary  
made simple.

## 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.



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