



# TARTLET WITH CREAM AND WILD BERRIES

👤 Intermediate level

Modern tartlet with cream and wild berries  
Doses for 50 tartlets

## HAZELNUT SHORTCRUST PASTRY

### INGREDIENTS

#### TOP FROLLA

unsalted butter 82% fat

eggs

#### DELINOISETTE

### PREPARATION

- 1400g Mix all the ingredients in a planetary mixer with a paddle attachment.
- 375g Spread the pastry between 2 sheets of baking paper and roll it to a thickness of 3 mm and refrigerate.
- 225g
- 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

### INGREDIENTS

#### PRALIN DELICRISP BLANC

### PREPARATION

- 600g Heat PRALIN DELICRISP BLANC at 35°C

## CREMOUX TOPPER

### INGREDIENTS

CHOCOCREAM PASTICCERA

### PREPARATION

- 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

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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.