

TROPITART

Intermediate level

TROPICAL MIGNON TARTLET

SHORTCRUST PASTRY

TOP FROLLA	1000 g
unsalted butter 82% fat	350g
sugar	120g
eggs	150g

Knead all the ingredients in a planetary mixer with the paddle attachment until well combined.
Let the dough rest in the fridge for at least 1 hour.
Roll the dough out to 3mm and use it to line some moulds for mignon tartlet bases.
Bake at 180°C for about 12 minutes.
Let cool down.

TROPICAL JELLY

FRUTTIDOR TROPICAL	200 g
water	40g
LILLY NEUTRO	40g

Mix all the ingredients with a whisk.
Use the mixture to fill the half-sphere silicone moulds for mignon pastry and freeze.

FINAL COMPOSITION

Fill the bottom of the tartlets with TOFFEE D'OR CRAMEL.
Brush the jelly domes with BLITZ.
Place the domes onto the tartlets and sprinkle the top with the grated coconut.

irca GROUP
Extraordinary made simple.