

# **TROPITART**

Basic level
TROPICAL MIGNON TARTLET

## **SHORTCRUST PASTRY**

#### **INGREDIENTS**

**TOP FROLLA** 

unsalted butter 82% fat

sugar

eggs

#### **PREPARATION**

1000 g Knead all the ingredients in a planetary mixer with the paddle attachment

350g until well combined.

120g 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

### **INGREDIENTS**

FRUTTIDOR TROPICAL

water

LILLY NEUTRO

## **PREPARATION**

200 g Mix all the ingredients with a whisk.

40g Use the mixture to fill the half-sphere silicone moulds for mignon pastry and

40g 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.