



TROPITART

chef Intermediate 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.
150g 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.