

EXOTIC TARTLET

☐ Basic levelModern single-portion

SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat confectioner's sugar eggs

PREPARATION

500g Mix all the ingredients in a planetary mixer with a paddle attachment.

200g Spread the pastry between 2 sheets of baking paper and roll it to a thickness

50g of 3 mm and refrigerate.

Make some discs using a pastry ring to fill the microperforated rings for single-portion tarlet (10 cm in diameter and 2 cm high)

Bake at 170 $^{\circ}$ C for 5 minutes then lower to 160 $^{\circ}$ C for another 10-13 minutes with the steam valve open.

CHOCOLATE BISCUIT

INGREDIENTS

IRCA GENOISE CHOC eggs LEVOSUCROL

grated lemon zest

PREPARATION

275g Whip all the ingredients at maximum speed in a planetary mixer for 10-12

330g minutes.

27g Spread about 630 g of the whipped mixture on a baking tin lined with parchment paper.

Bake at 210-220°C for about 5 minutes.

Let it cool off for a few minutes in a blast chiller.

Cut out disks with a diameter of 9 cm

Cover with plastic sheets to avoid drying.

WHITE CHOCOLATE NAMELAKA

INGREDIENTS

milk LILLY NEUTRO

<u>LILLI NLOTKO</u>

SINFONIA CIOCCOLATO BIANCO 33%

Mascarpone cheese

JOYGELATO COCCO

liquid cream 35% fat

PREPARATION

150g Heat the milk at 60°C, add LILLY NEUTRO then white chocolate and

40g continue stirring to obtaing a ganache.

175g Add mascarpone cheese, JOYGELATO COCCO and lastly liquid cream (5°C)

50a and mix using a hand mixer.

Pour the liquid mixing into round shaped tartlet silicon mould with a 9-10cm

diameter and 1,5-2cm high.

Place the filled silicon mould in the blast chiller and then store at -18°C

GLAZING

INGREDIENTS

MIRROR CIOCCOLATO BIANCO

Grated coconut / coconut flour

PREPARATION

1000g Heat MIRROR EXTRA WHITE at 50°C then glaze the namelaka discs.

Dust the surface with grated coconut.

Store in a freezer (-18°C).

Final composition

Fill the tartles with a thin layer of TOFFEE D'OR CARAMEL and another layer of FRUTTIDOR MANGO.

Lay over a disc of chocolate biscuit.

Lay the discs of glazed namelaka on the top of the tartlets.

Decorate with a GLOBES ORIGINAL BIANCA sphere by Dobla.