

EXOTIC TARTLET

Advanced level

Modern single-portion

SHORTCRUST PASTRY

TOP FROLLA	500g
unsalted butter 82% fat	200g
confectioner's sugar	50g
eggs	50g

Mix all the ingredients in a planetary mixer with a paddle attachment.
Spread the pastry between 2 sheets of baking paper and roll it to a thickness 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 °C for 5 minutes then lower to 160°C for another 10-13 minutes with the steam valve open.

CHOCOLATE BISCUIT

IRCA GENOISE CHOC	275g
eggs	330g
LEVOSUCROL	27g
grated lemon zest	qb

Whip all the ingredients at maximum speed in a planetary mixer for 10-12 minutes.
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

milk	150g
LILLY NEUTRO	40g
SINFONIA CIOCCOLATO BIANCO 33%	175g
Mascarpone cheese	50g
JOYGELATO COCCO	12g
liquid cream 35% fat	100g

Heat the milk at 60°C, add LILLY NEUTRO then white chocolate and continue stirring to obtaing a ganache.
Add mascarpone cheese, JOYGELATO COCCO and lastly liquid cream (5°C) 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

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GLAZING

MIRROR CIOCCOLATO BIANCO	1000g	Heat MIRROR EXTRA WHITE at 50°C then glaze the namelaka discs.
Grated coconut / coconut flour	qb	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.