



BELLE HELENE TARTLET

👤 Intermediate level

Modern tartlet with dark chocolate and pear
(Doses for 50 tartlets)



RECIPE CREATED BY:
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Pasticciere e Gelatiere

ALMOND SHORTCRUST

TOP FROLLA

unsalted butter 82% fat
eggs

AVOLETTA

1400g
375g
225g
300g

Mix all the ingredients in the planetary mixer with the flat beater.

Roll the shortcrust between two baking papers and laminate it to the thickness of 3 mm and put to rest in the refrigerator.

Line the micro perforated molds for single portion tartlets with 7 cm diameter.

Bake in a convection oven at 170°C for the first 5 minutes, then lower the temperature at 160°C for 10-13 more minutes with open valve.

CRISPY LAYER

PRALIN DELICRISP NOIR

qb

Heat at 35°C PRALIN DELICRISP NOIR.

CUSTARD CREAM

milk 3.5% fat
Sucrose
SOVRANA
egg yolks

500g
150g
40g
50g

Mix with the whisk the cold yolk, SOVRANA and 100g of milk.

Bring to a boil the remaining part of the milk with the sugar, add the mixture to it and continue cooking until boiling again

CREAMY TOPPER

CHOCOCREAM DARK

- qb Fill the silicone molds TRB02 Silikomart for 3/4 and put in the shock freezer until cool.

FINAL COMPOSITION

Using a little spatula or a kitchen brush, spread a fine layer of PRALIN DELICRISP NOIR into each internal surface of the tartlet. This will protect the crunchiness of the tartlet.

Fill the tartlet making two equal layers, one of FRUTTIDOR PERA and the other one of custard cream.

Unmold the creamy topper and place it on the tartlet's surface.

Decorate with little cubes of FRUTTIDOR PERA, DOBLA BUTTERCUP 78227 and golden leaves



Extraordinary
made simple.