



BELLE HELENE TARTLET

chef Intermediate level

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

ALMOND SHORTCRUST

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat
eggs

AVOLETTA

PREPARATION

1400g Mix all the ingredients in the planetary mixer with the flat beater.
375g Roll the shortcrust between two baking papers and laminate it to the
225g thickness of 3 mm and put to rest in the refrigerator.
300g 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

INGREDIENTS

PRALIN DELICRISP NOIR

PREPARATION

qb Heat at 35°C PRALIN DELICRISP NOIR.

CUSTARD CREAM

INGREDIENTS

milk 3.5% fat

Sucrose

SOVRANA

egg yolks

PREPARATION

500g Mix with the whisk the cold yolk, SOVRANA and 100g of milk.

150g Bring to a boil the remaining part of the milk with the sugar, add the mixture

40g to it and continue cooking until boiling again

50g

CREAMY TOPPER

INGREDIENTS

CHOCOCREAM DARK

PREPARATION

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