

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	1400g	Mix all the ingredients in the planetary mixer with the flat beater.
unsalted butter 82% fat	375g	
eggs	225g	Roll the shortcrust between two baking papers and laminate it to the thickness of 3 mm and put to rest in the refrigerator.
AVOLETTA	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

PRALIN DELICRISP NOIR	qb	Heat at 35°C PRALIN DELICRISP NOIR.

CUSTARD CREAM

milk 3.5% fat	500g	Mix with the whisk the cold yolk, SOVRANA and 100g of milk.
Sucrose	150g	Bring to a boil the remaining part of the milk with the sugar, add the mixture to it and continue cooking until boiling again
SOVRANA	40g	
egg yolks	50g	

CREAMY TOPPER

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

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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 tarlet.
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