



# CARAMEL AND PINEAPPLE TARTLET

chef Intermediate level

Doses for 50 tartlets

## HAZELNUT SHORTCRUST PASTRY

### INGREDIENTS

#### TOP FROLLA

unsalted butter 82% fat

eggs

#### DELINOISSETTE

### PREPARATION

1400g Mix all the ingredients in a planetary mixer with a paddle attachment.

375g Spread the pastry between 2 sheets of baking paper and roll it to a thickness of 3 mm and refrigerate.

225g 300g Cover the cake moulds single dose with 7 cm diameter.  
Bake at 170 °C for 5 minutes then lower to 160°C for another 10-13 minutes with the steam valve open

## CRISPY LAYER

### INGREDIENTS

#### PRALIN DELICRISP CLASSIC

### PREPARATION

qb Brush slightly with PRALIN DELICRISP CLASSIC till the interior part of the shortcrust is fully covered.

## CARAMEL FILLING

### INGREDIENTS

#### TOFFEE D'OR CARAMEL

### PREPARATION

qb Half-fill the tartlet with TOFFEE D'OR CARAMEL

## CARAMEL CREMOUX

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### INGREDIENTS

CHOCOCREAM CARAMEL FLEUR DE SEL

### PREPARATION

qb Fill the silicon mold SF25T Silikomart filling them by  $\frac{3}{4}$  with CHOCOCREAM FLEUR DE SEL and put it in the blast chiller until it hardens.

### Final composition

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Fill the tartles with one layer of TOFFEE D'OR CARAMEL and another one of FRUTTIDOR ANANAS.

Unmold the caramel cremoux spheres and lay 7 of them on the top of the filled tartlet.

Dust the tartlet with HAPPYCAO.

Decorate the edges the tartlet with DOBLA CURLS MILK or DARK and the top with GOLDEN CRUMBLE and ELEGANCE MILK.