



CARAMEL AND PINEAPPLE TARTLET

👤 Intermediate level

Doses for 50 tartlets



RECIPE CREATED BY:

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Pasticciere e Gelatiere

HAZELNUT SHORTCRUST PASTRY

TOP FROLLA

unsalted butter 82% fat

eggs

DELINOISETTE

1400g

375g

225g

300g

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. 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

PRALIN DELICRISP CLASSIC

qb

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

CARAMEL FILLING

TOFFEE D'OR CARAMEL

qb

Half-fill the tartlet with TOFFEE D'OR CARAMEL

irca
GROUP

Extraordinary
made simple.

CARAMEL CREMOUX

CHOCOCREAM CARAMEL FLEUR DE SEL

- 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

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.



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