



# EXOTIC TARTLET

chef Intermediate level

Exotic fruit modern tartlet  
(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 2 baking papers and trim it to the thickness of 3

225g mm and put it 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.

## WATERPROOFING CRISPY LAYER

### INGREDIENTS

#### PRALIN DELICRISP COCONUT

### PREPARATION

qb Heat PRALIN DELICRISP NOIR at 35°C.

## PASSION FRUIT MOUSSE

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### INGREDIENTS

liquid cream 35% fat

### LILY NEUTRO

water

### JOYPASTE PASSION FRUIT

### PREPARATION

500g Mount in the planetary mixer all the ingredients until a smooth compound is

50g obtained

50g

45g

## CREAMY TOPPER

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### INGREDIENTS

### CHOCOCREAM BIANCO

### PREPARATION

qb Melt CHOCOCREAM BIANCO at 40°C.

Fill the silicone molds SF294 Silikomart for 3/4 and place in the shock freezer until cool.

## Final composition

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Using a little spatula or a kitchen brush, spread a fine layer of PRALIN DELICRISP COCONUT 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 MANGO and the other one of passion fruit mousse.

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

Decorate with FRUTTIDOR MANGO, DOBLA WAVE GREEN LARGE e DOBLA PEACH BLOSSOM LIGHT PINK.