



EXOTIC TARTLET

👤 Intermediate level

Exotic fruit modern tartlet
(Doses for 50 tartlets)



RECIPE CREATED BY:
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Pasticciere e Gelatiere

ALMOND SHORTCRUST

TOP FROLA

unsalted butter 82% fat

eggs

AVOLETTA

1400g

375g

225g

300g

Mix all the ingredients in the planetary mixer with the flat beater.

Roll the shortcrust between 2 baking papers and trim it to the thickness of 3 mm and put it to rest in the refrigerator.

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

PRALIN DELICRISP COCONTY

qb

Heat PRALIN DELICRISP NOIR at 35°C.

PASSION FRUIT MOUSSE

liquid cream 35% fat

LILLY NEUTRO

water

JOYPASTE PASSION FRUIT

500g

50g

50g

45g

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

CREAMY TOPPER

CHOCOCREAM BIANCO

- 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

Using a little spatula or a kitchen brush, spread a fine layer of PRALIN DELICRISP COCONTY 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.



Extraordinary
made simple.