

# EXOTIC TARTLET

Intermediate level

Exotic fruit modern tartlet
(Doses for 50 tartlets)




RECIPE CREATED BY:

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**Pasticciere e Gelatiere**


## ALMOND SHORTCRUST

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|---|---|
| TOP FROLLA | 1400g |
| unsalted butter 82% fat | 375g |
| eggs | 225g |
| AVOLETTA | 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

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|---|---|
| PRALIN DELICRISP COCONTY | qb |

Heat PRALIN DELICRISP NOIR at 35°C.

## PASSION FRUIT MOUSSE

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|---|---|
| liquid cream 35% fat | 500g |
| LILLY NEUTRO | 50g |
| water | 50g |
| JOYPASTE PASSION FRUIT | 45g |

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


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Extraordinary made simple.

## CREAMY TOPPER

| | | |
|---|---|---|
| CHOCOCREAM BIANCO | qb | Melt CHOCOCREAM BIANCO at 40°C.<br>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 tarlet.
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.