



BLACK FOREST TARTLET

👤 Intermediate level

Modern tartlet with cherry, dark chocolate and vanilla
(Doses for 50 tartlets)



RECIPE CREATED BY:

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Pasticciere e Gelatiere

HAZELNUT SHORTCRUST

TOP FROLLA

unsalted butter 82% fat

eggs

DELINOISETTE

1400g

375g

225g

300g

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

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

CRISPY LAYER

PRALIN DELICRISP NOIR

qb

Heat PRALIN DELICRISP NOIR at 35°C

VANILLA MOUSSE

liquid cream 35% fat

LILLY NEUTRO

water

500g

50g

50g

15g

Mount in the planetary mixer with a whisk all the ingredients together until a smooth compound is obtained.

irca
GROUP

Extraordinary
made simple.

CREAMY TOPPER

PASTA BITTER

- qb Fill the silicone molds Paradis Silikomart for $\frac{3}{4}$ and put in the shock freezer until cool.

FINAL COMPOSITION

Using a little spatula or a kitchen brush, spread a fine layer of PRALIN DELICRISP NOIR 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 CILIEGIA ROSSA and the other one of vanilla mousse.

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

Decorate with DOBLA CHOCOLATE CHERRY and golden leaves.



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