

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	1400g	Mix all the ingredients in the planetary mixer with the flat beater.
unsalted butter 82% fat	375g	
eggs	225g	Roll the shortcrust between two baking papers and trim ita t the thickness of 3 mm and put in the refrigerator to rest. e.
DELINOISETTE	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.

CRISPY LAYER

PRALIN DELICRISP NOIR	qb	Heat PRALIN DELICRISP NOIR at 35°C

VANILLA MOUSSE

liquid cream 35% fat	500g	Mount in the planetary mixer with a whisk all the ingredients together until a smooth compound is obtained.
LILLY NEUTRO	50g	
water	50g	
	15g	

CREAMY TOPPER

PASTA BITTER	qb	Fill the silicone molds Paradis Silikomart for ¾ and put in the shock freezer until cool.

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Extraordinary made simple.

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 tarlet.
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.