

BLACK FOREST TARTLET

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

HAZELNUT SHORTCRUST

INGREDIENTS

TOP FROLLA unsalted butter 82% fat eggs DELINOISETTE

PREPARATION

1400g Mix all the ingredients in the planetary mixer with the flat beater.

375g Roll the shortcrust between two baking papers and trim ita t the thickness of

 $\,$ 225g $\,$ 3 mm and put in the refrigerator to rest. e. Line the micro perforated molds

300a 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

INGREDIENTS

PRALIN DELICRISP NOIR

PREPARATION

Heat PRALIN DELICRISP NOIR at 35°C

VANILLA MOUSSE

INGREDIENTS

liquid cream 35% fat
LILLY NEUTRO
water

PREPARATION

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

50g

15g

CREAMY TOPPER

INGREDIENTS

PASTA BITTER

PREPARATION

Fill the silicone molds Paradis Silikomart for 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 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.