



BLACK FOREST TARTLET

chef Intermediate level

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

HAZELNUT SHORTCRUST

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat

eggs

DELINOISSETTE

PREPARATION

1400g Mix all the ingredients in the planetary mixer with the flat beater.
375g Roll the shortcrust between two baking papers and trim it at the thickness of 225g 3 mm and put in the refrigerator to rest. e. Line the micro perforated molds 300g 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

qb Heat PRALIN DELICRISP NOIR at 35°C

VANILLA MOUSSE

INGREDIENTS

liquid cream 35% fat

LILY NEUTRO

water

PREPARATION

500g Mount in the planetary mixer with a whisk all the ingredients together until a 50g smooth compound is obtained.
50g
15g

CREAMY TOPPER

INGREDIENTS

PASTA BITTER

PREPARATION

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.