



STRUDEL TARTLET

👤 Intermediate level

Modern tartlet with apple, cinnamon and raisins
(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

Beat all the ingredients in a planetary mixer with paddle attachment.
Spread the pastry between 2 sheets of baking paper and roll it to a thickness of 3 millimeters and place in the refrigerator to rest.
Line the micro-perforated molds for single-portion tartlets with a diameter of 7 cm.
Bake at about 170°C in a fan oven for the first 5 minutes and then lower to 160°C for another 10-13 minutes with the valve open.

CRUNCHY WATERPROOF LAYER

PRALIN DELICRISP CLASSIC

qb

With the help of a small spatula or a brush, spread a thin layer of PRALIN DELICRISP to cover the entire internal surface of the tart.

MALAGA CREAM

milk 3.5% fat
Sucrose

SOVRANA

egg yolks

JOYPASTE MALAGA

500g
150g
40g
50g
45g

Mix 100 grams of milk with the yolks and SOVRANA with a whisk.
Meanwhile, boil the remaining milk with the sugar and the JOYPASTE MALAGA.
Add the mixture and bring to a boil again.

CREMOUX TOPPER

NOCCIOLATA BIANCA

cinnamon powder

- qb Gently heat the NOCCIOLATA BIANCA in the microwave up to 40 ° C stirring constantly.
- qb Add the cinnamon powder, mix and pour into the dome-shaped silicone molds, maximum height 2 cm; and put in a blast chiller until completely hardened.

DECORATION

Decorate with DOBLA CHOCOLATE CINNAMON, STAR ANICE and raisins

FINAL COMPOSITION

Fill the tartlet with two equal layers, one of Malaga cream and one of FRUTTIDOR MELA.
Unmold the cremoux topper and place it on the surface of the tart.
Decorate with DOBLA CHOCOLATE CINNAMON, STAR ANICE, and raisins.



Extraordinary
made simple.