

WHITE CHOCOLATE AND CITRUS TARTLET

Basic level

A crisp cocoa shortcrust tartlet filled with Fruttidor Mediterranean Citrus and a soft white chocolate whipped ganache. A fresh and balanced recipe, where the bright citrus notes meet the sweetness of white chocolate for an elegant, vibrant finish.



RECIPE CREATED BY:

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Pastry Chef

COCOA SHORTCRUST PASTRY

TOP FROLLA	1000g	Mix all the ingredients in a planetary mixer with a paddle attachment until a homogeneous dough is obtained. Let the dough rest well covered in the refrigerator for two hours. Roll out the dough to 3 mm and cut out tartlets with an 8 cm diameter. Bake at 165°C for approximately 13 minutes.
Butter	350g	
Sugar	120g	
Eggs	180g	
Cacao powder	80g	

CHOCOLATE SPONGE CAKE

IRCA GENOISE CHOC	330g	Whip all the ingredients in a planetary mixer with a whisk for 10 minutes. Deposit the batter into silicone mats with 1 cm high edges and bake for approximately 18 minutes at 165°C. Cool the sponge cake and cut out rounds matching the diameter of the tartlet.
Honey	33g	
Eggs	433g	

WHIPPED CHOCOLATE GANACHE

35% fat cream	160g	Bring the cream to its first boil and pour it over the Reno X White Chocolate, mixing thoroughly. Add Lilly Neutro and Joypaste Vanilla, continuing to mix. Let the mixture cool at a positive temperature for at least six hours before whipping.
Reno X White Chocolate 28%	360g	
Joypaste vaniglia Madagascar/Bourbon	4g	

FINAL COMPOSITION

PRALIN DELICRISP BLANC	qb	Spread Pralin Delicrisp Blanc on the bottom of the tartlet. Place the chocolate sponge cake disc inside and fill the tartlet with Fruttidor Agrumi Mediterranei up to the rim. Chill well before piping the ganache onto the tartlet in small peaks.
Mediterranean Citrus Fruttidor	qb	

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