



# 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

Butter  
Sugar  
Eggs  
Cacao powder

1000g  
350g  
120g  
180g  
80g

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.

## CHOCOLATE SPONGE CAKE

IRCA GENOISE CHOC  
Honey  
Eggs

330g  
33g  
433g

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.

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GROUP

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## WHIPPED CHOCOLATE GANACHE

35% fat cream

Reno X White Chocolate 28%

Joypaste vaniglia Madagascar/Bourbon

160g

360g

4g

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.

## FINAL COMPOSITION

PRALIN DELICRISP BLANC

Mediterranean Citrus Fruttidor

qb

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.



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