



TARTELLETTE DJUBRAMBE

👤 Intermediate level

This tartlet consists of a raspberry confit, a raspberry crèmeux base, a raspberry glaze based on the Signature Fruit concept, and a Vidamà 68% whipped ganache.



RECIPE CREATED BY:

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RASPBERRY CONFIT

Raspberry Purée 90% Ravifruit	400g
Potato Starch	30g
Granulated Sugar	160g
Raspberry Purée 90% Ravifruit	400g
Powdered Gelatin 200 Bloom	18g

- Hydrate the gelatin in the 400 g of purée.
- Mix the remaining purée very well with the sugar and starch, then bring to a boil.
- Add the hydrated gelatin, blend, and allow to cool.

RASPBERRY CRÉMEUX

Raspberry Confit	500g
35% Fat Cream	400g

- Mix the confit with the cream.

RASPBERRY GLAZE

Raspberry Confit	550g
Top Gel Mirror	450g
Gelatin Mass	100g

- Heat the neutral glaze and the confit and emulsify them.
- Melt the gelatin mass and add it while blending, without incorporating air bubbles.
- Use at 38°C for glazing.

VIDAMÀ GANACHE

Vidamà 68% Chocolate	450g
Vidamà 100% Cocoa Mass	100g
Water	800g
Glucose DE60	100g
Potato Starch	30g
35% Fat Cream	550g

- Dilute the starch with 100 g of water.
- Mix the remaining water with the glucose, add the starch mixture, and cook to 85°C.
- Pour over the chocolate in three additions and mix thoroughly.
- Add the cold cream and allow to crystallize at 4°C.
- Whip the ganache and pipe it into half-sphere molds.

FINAL COMPOSITION

- Pipe a first layer of raspberry confit into a hazelnut shortcrust tartlet.
- Continue with the raspberry crèmeux until fully filled.
- Glaze the Vidamà ganache half-spheres with the raspberry glaze at 38°C and place them on the tartlet.
- Decorate the tartlet with DOBLA LACE BUTTERFLY MINI decoration.



Extraordinary
made simple.