



AFTER EIGHT TARTLET

CHOCOLATE AND MINT MODERN TARTLET (DOSES FOR 50 TARTLETS)

DIFFICULTY LEVEL



ALMOND SHORTCRUST

INGREDIENTS

TOP FROLLA

UNSALTED BUTTER 82% FAT

EGGS

AVOLETTA

g 1400

g 375

g 225

g 300

PREPARATION

Mix all the ingredients in the planetary mixer with the flat beater.

Roll the shortcrust between two baking papers and laminate it to the thickness of 3 mm and put to rest in the refrigerator. Line the micro perforated molds 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

To Taste

PREPARATION

Heat PRALIN DELICRISP NOIR at 35°C.

MINT MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT

LILLY NEUTRO

WATER

JOYPASTE MENTA

g 500

g 50

g 50

g 18

PREPARATION

Mount in the planetary mixer all the ingredients until a smooth mixture is obtained.

INGREDIENTS

CHOCOCREAM DARK

To Taste

PREPARATION

Fill the silicone molds SF309 Silikomart for 3/4 and place them 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 with a layer of mint mousse.

Unmold the creamy topper and place it on the tartlet's surface.

Decorate with DOBLA CURLS GREEN.

**RECIPE CREATED FOR YOU BY ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER