



## BELLE HELENE TARTLET

MODERN TARTLET WITH DARK CHOCOLATE AND PEAR  
(DOSES FOR 50 TARTLETS)

DIFFICULTY LEVEL



### ALMOND SHORTCRUST

#### INGREDIENTS

TOP FROLLA

UNSALTED BUTTER 82% FAT - ROOM TEMPERATURE

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 - WARMED AT 35°C

To Taste

#### PREPARATION

Heat at 35°C PRALIN DELICRISP NOIR.

### CUSTARD CREAM

#### INGREDIENTS

MILK 3.5% FAT

SUCROSE

SOVRANA

EGG YOLKS

g 500

g 150

g 40

g 50

#### PREPARATION

Mix with the whisk the cold yolk, SOVRANA and 100g of milk.

Bring to a boil the remaining part of the milk with the sugar, add the mixture to it and continue cooking until boiling again

## FRUIT INSERT

---

### INGREDIENTS

FRUTTIDOR PERA	To Taste
----------------	----------

## CREAMY TOPPER

---

### INGREDIENTS

CHOCOCREAM DARK - MELTED AT 40°C
----------------------------------

### PREPARATION

To Taste	Fill the silicone molds TRB02 Silikomart for 3/4 and put in the shock freezer until cool.
----------	---

## DECORATION

---

### INGREDIENTS

FRUTTIDOR PERA	To Taste
----------------	----------

### 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 making two equal layers, one of FRUTTIDOR PERA and the other one of custard cream.

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

Decorate with little cubes of FRUTTIDOR PERA, DOBLA BUTTERCUP 78227 and golden leaves



**RECIPE CREATED FOR YOU BY ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER

