

COCONUT AND RED BERRIES TARTLET

COCONUT AND RED BERRIES SINGLE-PORTION

DIFFICULTY LEVEL B B





ALMOND SHORTCRUST PASTRY

INGREDIENTS		PREPARATION
TOP FROLLA	g 1000	Mix TOP FROLLA and butter in a planetary mixer with a paddle attachment. Add one by one the eggs
UNSALTED BUTTER 82% FAT	g 350	(room temperature) and stir the sifted flour. Mix to obtain a smooth dough.
EGGS	g 100	Roll it to a thickness of 2 mm and refrigerate.
ALMOND FLOUR	g 100	Cover the cake moulds single dose and place them in the fridge.
		Bake at 150 °C for 20 minutes.

CRUNCHY WATERPROOF LAYER

INGREDIENTS		PREPARATION
PRALIN DELICRISP FRUITS ROUGES	To Taste	Brush slightly with PRALIN DELICRISP FRUIT ROUGES till the interior part of the shortcrust is fully
		covered.



COCONUT CREMOUX

INGREDIENTS	PREPARATION
LIQUID CREAM 35% FAT - (1)	Heat the liquid cream (1) at 85°C, add the gelatine and emulsify using a hand mixer, then add the
SINFONIA CIOCCOLATO BIANCO 33%	350 chocolate previously melted.
GELATIN POWDER OR SHEETS 200 BLOOM	Add the coconut purée and the liquid cream (2) and stir.
COCONUT PURÉE g	250 Let it rest in the fridge before using it.
LIQUID CREAM 35% FAT - (2)	150

RASPBERRY CREAM

INGREDIENTS		PREPARATION
RASPBERRY PURÉE	g 250	Heat the raspberry purée at 75°C, add the gelatine and emulsify with the chocolate (previously
SINFONIA CIOCCOLATO BIANCO 33%	g 400	melted) using a hand mixer.
GELATIN POWDER OR SHEETS 200 BLOOM	g 8	Add the cold liquid cream and stir.
LIQUID CREAM 35% FAT	g 400	Let it rest in the fridge.

FINAL COMPOSITION

Once filled the tartlet, cover the top of it with MIRROR NEUTRAL.

Decorate with flowers, red berries and CRUMBLY PINK by Dobla.





RECIPE CREATED FOR YOU BY **Oriol Portabella**

PASTRY CHEF

