STRUDEL TARTLET

Modern tartlet with apple, cinnamon and raisins
(Doses for 50 tartlets)

DIFFICULTY LEVEL

Hazelnut shortcrust

INGREDIENTS

TOP FROLLA	g 1400
UNSALTED BUTTER 82% FAT	g 375
EGGS	g 225
DELINOISETTE	g 300

PREPARATION

Beat all the ingredients in a planetary mixer with paddle attachment.

Spread the pastry between 2 sheets of baking paper and roll it to a thickness of 3 millimeters and place in the refrigerator to rest.

Line the micro-perforated molds for single-portion tartlets with a diameter of 7 cm.

Bake at about 170°C in a fan oven for the first 5 minutes and then lower to 160°C for another 10-13 minutes with the valve open.

CRUNCHY WATERPROOF LAYER

INGREDIENTS

PRALIN DELICRISP CLASSIC	To Taste

PREPARATION

With the help of a small spatula or a brush, spread a thin layer of PRALIN DELICRISP to cover the entire internal surface of the tart.

MALAGA CREAM

INGREDIENTS

MILK 3.5% FAT	g	500
SUCROSE	g	150
SOVRANA	g	40
EGG YOLKS	g	50
JOYPASTE MALAGA	g	45

PREPARATION

Mix 100 grams of milk with the yolks and SOVRANA with a whisk.

Meanwhile, boil the remaining milk with the sugar and the JOYPASTE MALAGA.

Add the mixture and bring to a boil again.

FRUIT INSERT

INGREDIENTS

FRUTTIDOR MELA	To Taste

CREMOUX TOPPER

INGREDIENTS

NOCCIOLATA BIANCA	To Taste
CINNAMON POWDER	To Taste

PREPARATION

Gently heat the NOCCIOLATA BIANCA in the microwave up to 40 ° C stirring constantly.

Add the cinnamon powder, mix and pour into the dome-shaped silicone molds,

maximum height 2 cm; and put in a blast chiller until completely hardened.

DECORATION

PREPARATION

Decorate with DOBLA CHOCOLATE CINNAMON, STAR ANICE and raisins

FINAL COMPOSITION

Fill the tartlet with two equal layers, one of Malaga cream and one of FRUTTIDOR MELA.

Unmold the cremoux topper and place it on the surface of the tart.

Decorate with DOBLA CHOCOLATE CINNAMON, STAR ANICE, and raisins.

RECIPE CREATED FOR YOU BY **ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER