



## 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.

## CREAMY TOPPER

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### 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 tarlet.

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