



BLACK FOREST TARTLET

Modern tartlet with cherry, dark chocolate and vanilla
(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

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

Roll the shortcrust between two baking papers and trim it to the thickness of 3 mm and put in the refrigerator to rest. e. 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 - HEATED AT 35°C	To Taste
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PREPARATION

Heat PRALIN DELICRISP NOIR at 35°C

VANILLA MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT	g 500
LILLY NEUTRO	g 50
WATER	g 50
	g 15

PREPARATION

Mount in the planetary mixer with a whisk all the ingredients together until a smooth compound is obtained.

FRUIT INSERT

INGREDIENTS

FRUTTIDOR CILIEGIA ROSSA

To Taste

CREAMY TOPPER

INGREDIENTS

PASTA BITTER

To Taste

PREPARATION

Fill the silicone molds Paradis Silikomart for $\frac{3}{4}$ and put 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 making two equal layers, one of FRUTTIDOR CILIEGIA ROSSA and the other one of vanilla mousse.

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

Decorate with DOBLA CHOCOLATE CHERRY and golden leaves.



RECIPE CREATED FOR YOU BY **ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER