



RED FRUITS MERINGUE TARTLET

FRUIT AND MERINGUE SINGLE PORTION

DIFFICULTY LEVEL



MERINGUE TARTLET

INGREDIENTS

EGG WHITES - AT ROOM TEMPERATURE

CASTER SUGAR

CONFECTIONER'S SUGAR

g 200

g 200

g 200

PREPARATION

Whip the egg whites with the sugar until strong peak, by hand, add the icing sugar.

Pipe a round disk and drops of meringue over his perimeter to form like a flower.

Bake at 80°C around 4 hours.

FRUIT CUSTARD CREAM

INGREDIENTS

WATER

LIQUID CREAM 35% FAT

TOP CREAM

PASTA AROMATIZZANTE FRAGOLA

g 500

g 100

g 200

g 30

PREPARATION

Mix all the ingredients together with a whisk until a smooth and homogeneous consistency is obtained.

FILLING AND GARNISH

INGREDIENTS

CHOCOCREAM PASTICCERA

PRALIN DELICRISP FRUITS ROUGES - LIGHTLY WARMED

FRESH FRUIT

To Taste

To Taste

To Taste

FINAL COMPOSITION

Spread the center of the meringue tartlet with the PRALIN DELICRISP.

With the help of a piping bag, deposit a generous dose of CHOCOCREAM and some drops of fruit custard cream.

Garnish with fresh fruit and decorate with drops of CHOCOCREAM and some DAISY DOBLA.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF