



## COCONUT AND RED BERRIES TARTLET

Coconut and red berries single-portion

**DIFFICULTY LEVEL**



### ALMOND SHORTCRUST PASTRY

#### INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT	g 350
EGGS	g 100
ALMOND FLOUR	g 100

#### PREPARATION

Mix TOP FROLLA and butter in a planetary mixer with a paddle attachment. Add one by one the eggs (room temperature) and stir the sifted flour. Mix to obtain a smooth dough. Roll it to a thickness of 2 mm and refrigerate. Cover the cake moulds single dose and place them in the fridge. Bake at 150 °C for 20 minutes.

### CRUNCHY WATERPROOF LAYER

#### INGREDIENTS

PRALIN DELICRISP FRUITS ROUGES	To Taste
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#### PREPARATION

Brush slightly with PRALIN DELICRISP FRUIT ROUGES till the interior part of the shortcrust is fully covered.

## COCONUT CREMOUX

### INGREDIENTS

LIQUID CREAM 35% FAT - (1)	g 250
SINFONIA CIOCCOLATO BIANCO	g 350
GELATIN POWDER OR SHEETS 200 BLOOM	g 6
COCONUT PURÉE	g 250
LIQUID CREAM 35% FAT - (2)	g 150

### PREPARATION

Heat the liquid cream (1) at 85°C, add the gelatine and emulsify using a hand mixer, then add the chocolate previously melted.

Add the coconut purée and the liquid cream (2) and stir.

Let it rest in the fridge before using it.

## RASPBERRY CREAM

### INGREDIENTS

RASPBERRY PURÉE	g 250
SINFONIA CIOCCOLATO BIANCO	g 400
GELATIN POWDER OR SHEETS 200 BLOOM	g 8
LIQUID CREAM 35% FAT	g 400

### PREPARATION

Heat the raspberry purée at 75°C, add the gelatine and emulsify with the chocolate (previously melted) using a hand mixer.

Add the cold liquid cream and stir.

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 Dobra.



RECIPE CREATED FOR YOU BY **ORIOL PORTABELLA**

PASTRY CHEF