



TROPITART

TROPICAL MIGNON TARTLET

DIFFICULTY LEVEL



SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA	g 1000	PREPARATION Knead all the ingredients in a planetary mixer with the paddle attachment until well combined. Let the dough rest in the fridge for at least 1 hour. Roll the dough out to 3mm and use it to line some moulds for mignon tartlet bases. Bake at 180°C for about 12 minutes. Let cool down.
UNSALTED BUTTER 82% FAT	g 350	
SUGAR	g 120	
EGGS	g 150	

TROPICAL JELLY

INGREDIENTS

FRUTTIDOR TROPICAL - BLENDED AND HEATED TO 40°C	g 200	PREPARATION Mix all the ingredients with a whisk. Use the mixture to fill the half-sphere silicone moulds for mignon pastry and freeze.
WATER	g 40	
LILLY NEUTRO	g 40	

FILLING

INGREDIENTS

TOFFEE D'OR CARAMEL	To Taste
---------------------	----------

COATING AND DECORATION

INGREDIENTS

BLITZ ICE TOP - HEATED TO 30°C	To Taste
GRATED COCONUT	To Taste

FINAL COMPOSITION

- Fill the bottom of the tartlets with TOFFEE D'OR CRAMEL.
- Brush the jelly domes with BLITZ.
- Place the domes onto the tartlets and sprinkle the top with the grated coconut.