



## AFTER EIGHT TARTLET

### CHOCOLATE AND MINT MODERN TARTLET (DOSES FOR 50 TARTLETS)

DIFFICULTY LEVEL   

#### ALMOND SHORTCRUST

##### INGREDIENTS

|                         |        |
|-------------------------|--------|
| TOP FROLLA              | g 1400 |
| UNSALTED BUTTER 82% FAT | g 375  |
| EGGS                    | g 225  |
| AVOLETTA                | 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 | g 500 |
| LILLY NEUTRO         | g 50  |
| WATER                | g 50  |
| JOYPASTE MENTA       | g 18  |

##### PREPARATION

Mount in the planetary mixer all the ingredients until a smooth mixture is obtained.

## CREAMY TOPPER

---

### INGREDIENTS

CHOCOCREAM DARK

### PREPARATION

To Taste

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 tartlet.

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