



BELLE HELENE TARTLET

MODERN TARTLET WITH DARK CHOCOLATE AND PEAR
(DOSES FOR 50 TARTLETS)

DIFFICULTY LEVEL 

ALMOND SHORTCRUST

INGREDIENTS

TOP FROLLA
UNSALTED BUTTER 82% FAT - ROOM TEMPERATURE
EGGS
AVOLETTA

g 1400
g 375
g 225
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 - WARMED AT 35°C

To Taste

PREPARATION

Heat at 35°C PRALIN DELICRISP NOIR.

CUSTARD CREAM

INGREDIENTS

MILK 3.5% FAT
SUCROSE
SOVRANA
EGG YOLKS

g 500
g 150
g 40
g 50

PREPARATION

Mix with the whisk the cold yolk, SOVRANA and 100g of milk.
Bring to a boil the remaining part of the milk with the sugar, add the mixture to it and continue cooking until boiling again

FRUIT INSERT

INGREDIENTS

FRUTTIDOR PERA To Taste

CREAMY TOPPER

INGREDIENTS

CHOCOCREAM DARK - MELTED AT 40°C

To Taste

PREPARATION

Fill the silicone molds TRB02 Silikomart for 3/4 and put in the shock freezer until cool.

DECORATION

INGREDIENTS

FRUTTIDOR PERA To Taste

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 PERA and the other one of custard cream.

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

Decorate with little cubes of FRUTTIDOR PERA, DOBLA BUTTERCUP 78227 and golden leaves



RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER

