



SACHER TARTLET

MODERN TARTLET WITH CHOCOLATE AND APRICOT
(DOSES FOR 50 TARTLETS)

DIFFICULTY LEVEL



HAZELNUT SHORTCRUST

INGREDIENTS

TOP FROLLA

UNSALTED BUTTER 82% FAT

EGGS

DELINOISETTE

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 - HEATED AT 35°C

To Taste

PREPARATION

Heat PRALIN DELICRISP NOIR at 35°C.

CHOCOLATE MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT

LILLY CIOCCOLATO FONDENTE

WATER

g 500

g 100

g 150

PREPARATION

Mount in the planetary mixer all the ingredients with a whisk until a smooth compound is obtained.

FRUIT INSERT

INGREDIENTS

FRUTTIDOR ALBICOCCA

To Taste

CREAMY TOPPER

INGREDIENTS

PASTA BITTER

To Taste

PREPARATION

Fill the silicone molds SF012 Silikomart for 3/4 and place in the shock freezer until cool.

DECORATION

INGREDIENTS

FRUTTIDOR ALBICOCCA

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 ALBICOCCA and the other one of chocolate mousse.

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

Decorate with FRUTTIDOR ALBICOCCA, DOBLA DAISY XL and silver leaves.



RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER

