



## SACHER TARTLET

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

DIFFICULTY LEVEL 

### HAZELNUT SHORTCRUST

#### INGREDIENTS

TOP FROLLA  
UNSALTED BUTTER 82% FAT  
EGGS  
DELINOISSETTE

#### 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

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### INGREDIENTS

FRUTTIDOR ALBICOCCA To Taste

## CREAMY TOPPER

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### INGREDIENTS

PASTA BITTER To Taste

### PREPARATION

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

## DECORATION

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### 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

