CARAMEL AND PINEAPPLE TARTLET

DOSES FOR 50 TARTLETS

DIFFICULTY LEVEL

HAZELNUT SHORTCRUST PASTRY

INGREDIENTS	
TOP FROLLA	g 1400
UNSALTED BUTTER 82% FAT	g 375
EGGS	g 225
DELINOISETTE	g 300

PREPARATION

Mix all the ingredients in a planetary mixer with a paddle attachment.

Spread the pastry between 2 sheets of baking paper and roll it to a thickness of 3 mm and refrigerate.

Cover the cake moulds single dose with 7 cm diameter.

Bake at 170 °C for 5 minutes then lower to 160°C for another 10-13 minutes with the steam valve open

CRISPY LAYER

INGREDIENTS	
PRALIN DELICRISP CLASSIC	To Taste

PREPARATION

Brush slightly with PRALIN DELICRISP CLASSIC till the interior part of the shortcrust is fully covered.

CARAMEL FILLING

INGREDIENTS	
TOFFEE D'OR CARAMEL	To Taste

PREPARATION

Half-fill the tartlet with TOFFEE D'OR CARAMEL

FRUIT FILLING

INGREDIENTS

FRUTTIDOR ANANAS   To Taste

CARAMEL CREMOUX

INGREDIENTS   ### PREPARATION

CHOCOCREAM CARAMEL FLEUR DE SEL   To Taste   Fill the silicon mold SF25T Silikomart filling them by ¾ with CHOCOCREAM FLEUR DE SEL and put it in the blast chiller until it hardens.

FINAL COMPOSITION

Fill the tartles with one layer of TOFFEE D'OR CARAMEL and another one of FRUTTIDOR ANANAS.

Unmold the caramel cremoux spheres and lay 7 of them on the top of the filled tartlet.

Dust the tartlet with HAPPYCAO.

Decorate the edges the tartlet with DOBLA CURLS MILK or DARK and the top with GOLDEN CRUMBLE and ELEGANCE MILK.

RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER