



COCONUT AND RED BERRIES TARTLET

COCONUT AND RED BERRIES SINGLE-PORTION

DIFFICULTY LEVEL



ALMOND SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA
UNSALTED BUTTER 82% FAT
EGGS
ALMOND FLOUR

g 1000
g 350
g 100
g 100

PREPARATION

Mix TOP FROLLA and butter in a planetary mixer with a paddle attachment. Add one by one the eggs (room temperature) and stir the sifted flour. Mix to obtain a smooth dough.
Roll it to a thickness of 2 mm and refrigerate.
Cover the cake moulds single dose and place them in the fridge.
Bake at 150 °C for 20 minutes.

CRUNCHY WATERPROOF LAYER

INGREDIENTS

PRALIN DELICRISP FRUITS ROUGES

To Taste

PREPARATION

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

COCONUT CREMOUX

INGREDIENTS

LIQUID CREAM 35% FAT - (1)	g 250
SINFONIA CIOCCOLATO BIANCO	g 350
GELATIN POWDER OR SHEETS 200 BLOOM	g 6
COCONUT PURÉE	g 250
LIQUID CREAM 35% FAT - (2)	g 150

PREPARATION

Heat the liquid cream (1) at 85°C, add the gelatine and emulsify using a hand mixer, then add the chocolate previously melted.

Add the coconut purée and the liquid cream (2) and stir.

Let it rest in the fridge before using it.

RASPBERRY CREAM

INGREDIENTS

RASPBERRY PURÉE	g 250
SINFONIA CIOCCOLATO BIANCO	g 400
GELATIN POWDER OR SHEETS 200 BLOOM	g 8
LIQUID CREAM 35% FAT	g 400

PREPARATION

Heat the raspberry purée at 75°C, add the gelatine and emulsify with the chocolate (previously melted) using a hand mixer.

Add the cold liquid cream and stir.

Let it rest in the fridge.

FINAL COMPOSITION

Once filled the tartlet, cover the top of it with MIRROR NEUTRAL.

Decorate with flowers, red berries and CRUMBLY PINK by Dobra.



RECIPE CREATED FOR YOU BY ORIOL PORTABELLA

PASTRY CHEF