



## EXOTIC TARTLET

### MODERN SINGLE-PORTION

#### SHORTCRUST PASTRY

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##### INGREDIENTS

TOP FROLLA  
UNSALTED BUTTER 82% FAT  
CONFECTIONER'S SUGAR  
EGGS

##### PREPARATION

g 500 Mix all the ingredients in a planetary mixer with a paddle attachment.  
g 200 Spread the pastry between 2 sheets of baking paper and roll it to a thickness of 3 mm and  
g 50 refrigerate.  
g 50 Make some discs using a pastry ring to fill the microperforated rings for single-portion tartlet (10  
cm in diameter and 2 cm high)  
Bake at 170 °C for 5 minutes then lower to 160°C for another 10-13 minutes with the steam  
valve open.

#### CHOCOLATE BISCUIT

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##### INGREDIENTS

IRCA GENOISE CHOC  
EGGS  
LEVOSUCROL  
GRATED LEMON ZEST

##### PREPARATION

g 275 Whip all the ingredients at maximum speed in a planetary mixer for 10-12 minutes.  
g 330 Spread about 630 g of the whipped mixture on a baking tin lined with parchment paper.  
g 27 Bake at 210-220°C for about 5 minutes.  
To Taste Let it cool off for a few minutes in a blast chiller.  
Cut out disks with a diameter of 9 cm  
Cover with plastic sheets to avoid drying.

## WHITE CHOCOLATE NAMELAKA

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### INGREDIENTS

MILK	g 150
LILLY NEUTRO	g 40
SINFONIA CIOCCOLATO BIANCO	g 175
MASCARPONE CHEESE	g 50
JOYGELATO COCCO	g 12
LIQUID CREAM 35% FAT	g 100

### PREPARATION

Heat the milk at 60°C, add LILLY NEUTRO then white chocolate and continue stirring to obtain a ganache.

Add mascarpone cheese, JOYGELATO COCCO and lastly liquid cream (5°C) and mix using a hand mixer.

Pour the liquid mixing into round shaped tartlet silicon mould with a 9-10cm diameter and 1,5-2cm high.

Place the filled silicon mould in the blast chiller and then store at -18°C

## FILLING

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### INGREDIENTS

FRUTTIDOR MANGO
TOFFEE D'OR CARAMEL

## GLAZING

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### INGREDIENTS

MIRROR CIOCCOLATO BIANCO	g 1000
GRATED COCONUT / COCONUT FLOUR	To Taste

### PREPARATION

Heat MIRROR EXTRA WHITE at 50°C then glaze the namelaka discs.

Dust the surface with grated coconut.

Store in a freezer (-18°C).

## FINAL COMPOSITION

Fill the tartles with a thin layer of TOFFEE D'OR CARAMEL and another layer of FRUTTIDOR MANGO.

Lay over a disc of chocolate biscuit.

Lay the discs of glazed namelaka on the top of the tartlets.

Decorate with a GLOBES ORIGINAL BIANCA sphere by Dobra.