



EXOTIC TARTLET

MODERN SINGLE-PORTION

SHORTCRUST PASTRY

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

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

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

INGREDIENTS

FRUTTIDOR MANGO
TOFFEE D'OR CARAMEL

GLAZING

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.