

Carat · Tartelette



Carat Tartelette

Composition

1. Tart dough
2. Fruit filling
3. Creamy
4. Decoration



Ingredients

Tart dough	g
Puratos Tegral Patacrout*	975
Belcolade Premium Dutch Cocoa Powder*	25
Puratos Mimetic 32*	400
Eggs	100
Fruit filling	
Puratos Topfil Raspberry 60%*	200
Creamy	
Puratos Festipak*	125
Milk	125
Egg yolks	50
Puratos Bavarois Neutre*	50
Puratos Carat Coverlux Dark*	190
Decoration	
Puratos Carat Coverlux Dark*	QS

Working method

Tart dough

Mix all ingredients together (use **Mimetic** at room temperature \pm 20°C).
Roll down to 0,3 cm thick.
Shape the tart shell.
Bake at 170°C on a Silpain® for 10 to 12 min.
Let it cool down.

Fruit filling

Pipe 15 g of **Topfil Raspberry** in the bottom of the prebaked tart shell.

Creamy

Bring the **Festipak** and the milk to boil, add the egg yolks and cook to 85°C.
Pour over the **Bavarois Neutre** and the **Carat Coverlux Dark**.
Use an immersion blender to have a good emulsion of the creamy.
Pour into the shell on top of the **Topfil Raspberry**, and let it cool down.
*Note: replacement of **Bavarois Neutre** 50 g = 5 gr gelatin, minus 30 gr of milk to compensate the water added by the gelatin.*

Decoration

Warm up the **Carat Coverlux Dark** to 45°C and allow to cool down to 35 to 40°C before using.
Spread it in between two plastic sheets and cut disc shapes. Put in in the fridge for 4-5 min.
Then peel the plastic sheets.

Build-up

Fill the tart shell with the fruit filling. Pour the creamy on top and let it set.
On the top of the tart add a disc of **Carat Coverlux Dark**.

Tips

- The same recipe for creamy can be made with **Carat Coverlux White, Milk or Dark**.

* Puratos product