

CHOCOLATE POMEGRANATE TART

OVERVIEW

17-003

INGREDIENTS

Group Filling

Ingredient	KG	%
PETTINA NON-TEMPERING DARK CHOCOLATE	0.091	48.00
Fresh cream	0.190	100.00
Sugar	0.152	80.00
Eggs	0.076	40.00
Egg Yolk	0.030	16.00
APITO BUTTA VANILLA ESSENCE	0.002	1.07
Total Weight:		0.542

Group Base

Ingredient	KG	%
APITO BISCUIT MIX	0.220	100.00
BAKELS DAIRY BLEND	0.123	56.00
Eggs	0.042	19.00
BAKELS ALKALIZED COCOA POWDER	0.022	10.00
Total Weight:		0.407

Group Topping

Ingredient	KG	%
BAKELS LES FRUITS 50% POMEGRANATE	0.150	-
Total Weight:		0.150

Yield: 1 – 8" tart

METHOD

How to do it:

For the Filling:

1. Melt Non Temp Dark Chocolate and set aside.
2. In a pot, place cream and boil in medium heat. Pour the cream into the melted chocolate stirring constantly until smooth. Slightly cool.
3. In a separate bowl, combine eggs, egg yolks, Butta Vanilla Essence and sugar. Stir until smooth.
4. Combine the cream-chocolate mixture and egg mixture. Stir constantly until smooth and strain.

For the Base:

1. Blend World Compound Butter until soften.
2. Add Apito Biscuit mix, eggs and cocoa.
3. Blend on low speed, do not over mix
4. Bake at 190°C for 15 minutes.

Assembly:



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Pastries, Tart



FINISHED PRODUCT

Tart

1. Prepare pre bake tart shell.
2. Pour in the tart. Bake at 150°C for 25 minutes or until set.
3. Use the Les Fruits 50% as topping.