

COFFEE FRAGIPANE-FILLED TARTS

OVERVIEW

07-022

INGREDIENTS

Group Crust

Ingredient	KG	%
Soft Flour	0.250	100.00
BAKELS SHORTENING	0.075	30.00
White Sugar	0.075	30.00
Salt	0.003	1.00
Water	0.069	27.50
Total Weight:		0.471

Group Filling

Ingredient	KG	%
Butter (softened)	0.110	-
White Sugar	0.100	-
Eggs	0.070	-
APITO EXPRESSO PASTE	0.004	-
Almond slivers	0.100	-
All Purpose Flour	0.016	-
Total Weight:		0.400

Group Topping

Ingredient	KG	%
Gelatin Powder	0.003	-
Hot Water	0.030	-
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.120	-
White Sugar	0.018	-
Cold water	0.120	-
Total Weight:		0.291

Yield: 8 tarts

METHOD

How to do it:

Tart Shell:

1. Sift flour. Cut in Bakels Shortening to the flour.
2. Dissolve sugar and salt in cold water, add to dry mixture and knead by hand slightly until combined. Note: Do not over-knead to prevent development of the dough.
3. Roll out to about 1/8 inch thick and place into greased medium ensaymada tins.
4. Dock with a fork and set aside.

Fragipane Filling:

1. Cream softened butter and sugar in the mixer until it is light and fluffy.



DISPLAY CONDITIONS

Chilled



CATEGORY

Pastries, Tart



FINISHED PRODUCT

Tart

2. Combine eggs and Apito Espresso, gradually add to creamed butter on low speed.
3. Add all purpose flour and mix for 30 seconds on low speed.
4. Stir in almond slivers on low speed for 15 seconds.
5. Fill tart shells and bake at 170°C for 30 minutes or until the filling turns brown.
6. De-pan and allow to cool.

Topping:

1. Dissolve gelatin in hot water. Once completely dissolved add some cold water and set aside.
2. Place Whip Brite Whipped Topping Powder and white sugar in a clean bowl. Add water and mix on low speed for 30 seconds. Whip for an additional 30 seconds on medium speed.
3. Slowly add in the gelatin mixture and continue beating for one minute on slow speed.
4. Scrape down sides of the bowl and whip mixture for 2 minutes on high speed.
5. Pipe mousse on top of tarts and chill for 2 to 3 hours in the refrigerator before serving.