



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Pastries, Tart



## FINISHED PRODUCT

Fruit Tart, Tart

# FRUIT OF THE FOREST MINESTRONE TARTELETTE

## OVERVIEW

17-054

## INGREDIENTS

### Group Filling

| Ingredient                        | KG    | %      |
|-----------------------------------|-------|--------|
| BAKELS BAKE STABLE CUSTARD MIX    | 0.150 | 42.86  |
| Fresh Milk                        | 0.350 | 100.00 |
| Fresh cream                       | 0.100 | 28.57  |
| APITO BUTTA VANILLA ESSENCE       | 0.005 | 1.43   |
| Vanilla Caviar                    | 0.002 | 0.57   |
| BAKELS LES FRUITS 50% KIWI        | 0.003 | -      |
| BAKELS LES FRUITS 50% STRAWBERRY  | 0.003 | -      |
| BAKELS LES FRUITS 50% BLUEBERRY   | 0.003 | -      |
| BAKELS LES FRUITS 50% APPLE       | 0.003 | -      |
| BAKELS LES FRUITS 50% DARK CHERRY | 0.003 | -      |
| BAKELS LES FRUITS 50% POMEGRANATE | 0.003 | -      |

**Total Weight:** 0.625

## Group Glaze

| Ingredient                 | KG    | % |
|----------------------------|-------|---|
| Water                      | 0.050 | - |
| Titanium Dioxide           | 0.002 | - |
| Food Color                 | 0.001 | - |
| BAKELS SAPHIRE NEUTRAL     | 0.100 | - |
| <b>Total Weight:</b> 0.153 |       |   |

**Yield:** 30 tartelettes

## METHOD

How to do it:

### FILLING:

1. In a mixing bowl, combine fresh milk, Apito Butta vanilla and Bake Stable Custard Mix.
2. Paddle for 5-7 minutes from medium to high speed till smooth.
3. Add cold fresh cream and paddle for 1-2 minutes.
4. Add vanilla caviar and mix for 1 min. Set aside.

### ASSEMBLY:

1. In a clean tray, line empty tartelettes.
2. Pipe 2-3 grams of all the Les Fruits 50% filling.
3. Pipe 25-30g of vanilla diplomat cream filling.
3. Set aside and freeze for 30 min.
4. Boil Saphire glaze, water red food color.
5. Add titanium dioxide and red food color. Set aside.
6. Gently dip the frozen tart into the prepared strong glaze solution till coated.
7. Top with chocolates and edible gold leaf.