



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Pastries



FINISHED PRODUCT

Biscuit, Dessert, Sweet Food,
Sweet Good, Tart



HI-FIBER SMOKEY TART

OVERVIEW

19-002

INGREDIENTS

Group Smoked Granola

Ingredient	KG
BAKELS FERMDOR SMOKED	0.013
Granola	0.450
Total Weight:	0.463

Group Granola Cup

Ingredient	KG
Smoked Granola	0.463
Cocoa Butter	0.070
R4 Kapeng Barako Powder	0.007
Rice Crispies	0.060
PETTINA NON-TEMPERING WHITE CHOCOLATE	0.190
Total Weight:	0.790

Group Strawberry Compote

Ingredient	KG
BAKELS LES FRUITS 50% STRAWBERRY	0.240
FINO STRAWBERRY FILLING	0.050
Citrus Pectin	0.008
Granulated Sugar	0.025
Total Weight:	0.323

Group Tsokolate Mousse

Ingredient	KG
R4 Tsokolate Batirol Concentrate	0.105
Heavy Cream	0.095
Gelatin Mass	0.037
PETTINA NON-TEMPERING LIGHT CHOCOLATE	0.303
Total Weight:	0.540

Group Pettina NT Light Chocolate

Ingredient	KG
CREMESS SUPERIOR	0.139
Cold water	0.139
Total Weight:	0.278

Group Quesong Puti Diplomat Cream

Ingredient	KG
Fresh Milk	0.180
BAKELS BAKE STABLE CUSTARD MIX	0.100
Heavy Cream	0.060
Quesong Puti	0.120
Vanilla Bean	0.001
Total Weight:	0.461

Yield: 10 big cups

METHOD

How to do it:

Granola Cup:

1. In a mixing bowl, combine the granola and Fermdor Smoked. Rub & toss. Put on a tray with silicon mat and bake at 170°C for 10 minutes. Cool down.
2. To make the granola cup, melt the cocoa butter in the microwave, with constant mixing, and add in the Kapeng Barako powder.
3. In a separate bowl, melt the Pettina White Chocolate and set aside.
4. In a mixing bowl, combine everything and mold into muffin pans to create a cup. Keep in the refrigerator until ready to use.

Compote:

1. Mix the granulated sugar and pectin in a bowl and set aside.
2. Puree the Les Fruits Strawberry and Fino Strawberry in a blender. Heat the puree to about 40°C, then stir in sugar-pectin mixture.
3. Bring to a boil.
4. Pour hot mixture in a sphere or ball mold.
5. Freeze.

Tsokolate Batirol Mousse:

1. Boil the tsokolate batirol concentrate and heavy cream.

2. Remove from heat and stir in the gelatin mass to dissolve.
3. In a separate bowl, place the Pettina Light Chocolate. Then slowly pour the hot cream mixture over it.
4. Emulsify.
5. Cool to 30°C.
6. Fold the whipped Cremess Superior (soft peaks) into the chocolate mixture.

Diplomat Cream:

1. Cream the quesong puti until smooth in texture.
2. In a mixing bowl with paddle attachment, mix the Bakels Bake-stable Custard Mix and milk for 5 to 6 minutes. Add the heavy cream and mix again for 1 min.
3. Fold in the quesong puti and vanilla bean.

Assembly:

1. Place the chilled fruit compote on the center of the granola cup.
2. Pipe the mousse mix inside the granola cup.
3. Pipe the diplomat cream with 10mm nozzle on top of the compote center and decorate as desired.