



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Pastries, Tart



FINISHED PRODUCT

Fruit Tart, Tart

KIWI AND STRAWBERRY MINESTRONE TARTELETTE

OVERVIEW

17-052

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
Total Weight:	0.607	

Group Fruits

Ingredient	KG	%
BAKELS LES FRUITS 50% KIWI	0.150	-
BAKELS LES FRUITS 50% STRAWBERRY	0.150	-
Total Weight:	0.300	

Yield: 30 tartelettes

METHOD

How to do it:

FILLING:

1. To create vanilla diplomat cream filling. In a mixing bowl, combine fresh milk, Apito Butta Vanilla Essence and Bakels 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 5 grams of Les Fruits 50% Kiwi and 5 grams Les Fruits 50% Strawberry.
3. Pipe 16-18g of vanilla diplomat cream filling.
4. Top with fresh strawberries dipped in Saphire Glaze solution and marshmallow brulee.