



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Pastries, Tart



FINISHED PRODUCT

Tart

POMEGRANATE & CHOCOLATE DIPLOMAT TARTELETTE TOPPED WITH SAUVIGNON & BALSAMIC VINEGAR REDUCTION PEARLS

OVERVIEW

17-051

INGREDIENTS

Group Chocolate Diplomat Filling

Ingredient	KG
BAKELS BAKE STABLE CUSTARD MIX	0.150
Fresh Milk	0.350
Fresh cream	0.100
APITO CHOCOLATE PASTE	0.005
BAKELS LES FRUITS 50% POMEGRANATE	0.200
Total Weight:	0.805

Group Topping

Ingredient	KG
Tapioca Pearls (ready made)	0.250
Water	0.100
Sugar	0.300
Crème de framboise	0.150
Cabernet Sauvignon	0.250
Balsamic Vinegar	0.150
Pepper	0.003
Total Weight:	1.203

METHOD

How to do it:

Chocolate Diplomat Filling:

1. In a mixing bowl, combine fresh milk, Apito chocolate paste 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. Set aside.

Topping:

1. In a pot, combine water, sugar, crème de framboise, cabernet sauvignon, balsamic vinegar and pepper.
2. Bring to boil and reduce.
3. Cool down and set aside.
4. Marinate tapioca pearls for a minimum of 1 hour.

Assembly:

1. In a clean tray, line empty tartelettes.
2. Pipe 10 grams of les fruit pomegranate filling.
3. Pipe 16-18g of chocolate diplomat filling.
4. Top with wine & vinegar marinated tapioca pearls.