



CATEGORY

Confectionery



**FINISHED
PRODUCT**

Dessert

CHOCOLATE TARTLETS WITH DARK CHERRY

INGREDIENTS

Group Chocolate Bavaois

Ingredient	KG	%
Whipped double cream	0.500	57.80
Bakels Dark Truffle	0.140	16.20
Water	0.125	14.40
Bakels Fond Royale	0.100	11.60
Total Weight:	0.865	

Group Shortcrust Pastry

Ingredient	KG	%
Wheat flour	0.460	45.80
Butter	0.275	27.40
Icing sugar	0.185	18.40
Egg yolk	0.075	7.40
Aromatic Orange Flavour	0.005	0.50
Aromatic Vanilla Flavour	0.005	0.50
Total Weight:	1.005	

Group Filling

Ingredient	KG	%
Bakels Les Fruits Dark Cherry	0.030	-
Total Weight:	0.030	

Group Topping

Ingredient

Bakels Diamond Glaze Chocolate

KG

0.020

%

-

Total Weight: 0.020

METHOD

Step 1: Weigh up and run together the tender dough, rest in the fridge.

Step 2: Mix Water and Bakels Fond Royal Together

Step 3: Pour in the melted Bakel's Dark Truffle

Step 4: Mix in the lightly whipped cream.

Step 5: Spread the cream as shown in silicone molds, put in a freezer.

Step 6: Roll the tender dough down to 3mm and line the tartlette molds.

Step 7: Bake in 160C about 15 min

Step 8: Fill the tartlete with Bakel's Les fruits cherry evenly up to the edge.

Step 9: Cross-over with Bakel's Diamond Glaze

Step 10: Remove the cake from the mold.

Step 11: Remove the chocolate cream from the molds and sprinkle cacao powder over them, place the bavaois in the centre of the cake.