



**CATEGORY**

Confectionery



**OCCASION**

Summer

# STRAWBERRY TARTLETS WITH BASIL GLAZE

## INGREDIENTS

### Group Strawberry mousse

Ingredient	KG	%
Whipped double cream	0.400	36.30
Yoghurt 10%	0.400	36.30
<u>Bakels Fond Suisse</u>	0.260	23.60
<u>Aromatic Strawberry Flavour</u>	0.040	3.80
<b>Total Weight:</b>	<b>1.100</b>	

### Group Shortcrust pastry

Ingredient	KG	%
Wheat flour	1.300	50.00
Butter	0.600	23.00
Icing sugar	0.400	15.20
Egg	0.300	11.40
Salt	0.001	0.40
<b>Total Weight:</b>	<b>2.601</b>	

### Group Basil glaze

Ingredient	KG	%
<b><u>Bakels Diamond Glaze Neutral</u></b>	1.000	67.00
Water	0.300	20.00
<b><u>Bakels Sapphire Glaze</u></b>	0.200	13.00
<b><u>Aromatic Colour Red</u></b>	-	-
Basil	-	-
<b>Total Weight: 1.500</b>		

## METHOD

### Strawberry mousse

1. Mix all ingredients and whisk at average speed for 1 min.
2. Scrape down around the edge and whisk at maximum speed for 4 min.

### Shortcrust pastry

1. Mix sugar and butter.
2. Add eggs slowly, then flour and salt.
3. Cool the pastry before use.

### Basil glaze

1. Boil water and Bakels Sapphire Glaze and remove from the heat.
2. Add Bakels Diamond Glaze and allow to cool slightly.
3. Colour and season the glaze with frozen chopped basil.
4. Apply when the glaze is between 35-40 degrees.

### Assemble

1. Fill suitable tins with 3 mm thick shortcrust pastry, bake in 180 degrees for about 18 min.
2. Fill the strawberry mousse in silicone moulds and freeze them properly.
3. Fill the bottom of the shortcrust pastry with Bakels Les Fruits Strawberry.
4. When the mousse is frozen, remove it from the mould and top with the glaze. Assemble on the pastry.