



STRAWBERRY TARTLET

INGREDIENTS

Group Shortcrust pastry

Ingredient

Wheat flour

Butter

Icing sugar

Egg yolk

[Aromatic Orange Flavour](#)

[Aromatic Vanilla Flavour](#)

Group Strawberry mousse

Ingredient

[Bakels Fond Royale](#)

Water

Heavy cream

[Aromatic Strawberry Flavour](#)



DISPLAY CONDITIONS

Chilled



CATEGORY

Confectionery



OCCASION

Summer



FINISHED PRODUCT

Confectionery, Dessert

	KG
	0.460
	0.275
	0.185
	0.075
	0.050
	0.050
Total Weight:	1.095

	KG
	0.200
	0.200
	1.000
	0.025
Total Weight:	1.425

Group Glaze

Ingredient

Bakels Diamond Glaze Neutral

Water

Bakels Saphire Glaze

Aromatic Colour Red

KG

1.000

0.300

0.200

-

Total Weight: 1.500

Group Assemble/Decoration

Ingredient

Bakels Les Fruits Strawberry

KG

-

Total Weight: 0.000

METHOD

1. Shortcrust pastry

Mix all ingredients with a hook. Let cool.

Roll out to a 3 mm thickness and line tartlets. Bake at 160°C.

2. Strawberry mousse

Mix water, flavours and Fond Royal. Add the lightly whipped cream little by little. Fill in moulds and place into the freezer.

3. Glaze

Boil water and Saphire Glaze.

Add Diamond Glaze and colour.

4. Assemble/decoration

Pipe in 25 g Les Fruit Strawberry in the tartlet.

Glaze the strawberry mousse and put it on top of the strawberry filling. Decorate as desired.