



RECIPES

Raspberry and vanilla tartelette



1. Almond pâte sablée

INGREDIENTS:

Almond powder	54g
Potato starch	100g
Flour	350g
Salt	2g
Icing sugar	173g
Butter	183g
Whole egg	100g

METHOD:

Soften the butter. Add the sugar. Add the eggs. Mix all of the dry ingredients together until smooth.

Roll in between two baking sheets at 2mm and freeze. Line the tartelettes molds. Bake for 16min at 160°C.

2. Frangipane

Butter	332g
Sugar	332g
Almond powder	332g
Whole egg	365g
Flour	35g
Lime zest	Qsg

METHOD:

Use a kitchen machine to mix the butter and sugar with a paddle. Add the almond powder and lime zest.

Slowly beat in the eggs. Scrape the bowl and add the flour. Pipe a thin line of spread on top of the prebaked tartelettes. Fill them with frangipane.

Bake for 10min at 170°C.



RECIPES

Used Fruitlayer products in this recipe

3. RASPBERRY GEL



Raspberry puree



Lime puree

4. COCONUT GANACHE MONTÉE



Coconut puree

3. Raspberry gel

Raspberry puree	450g
Lime puree	80g
Invert sugar	50g
Pectin glaze	14g
Sugar	80g

METHOD:

Heat the raspberry and lime puree together with the invert sugar. Mix the pectin glaze with the sugar. Add to the mixture. Boil for at least 2min. Pipe a thin layer of raspberry spread on top of the tartelette.

4. Coconut ganache montée

Gelatin mass	60g
Coconut puree	250g
White chocolate	50g
Cream 40%	500g
Invert sugar	120g

METHOD:

Heat half of the coconut puree together with the invert sugar. Dissolve the gelatin in the puree. Add it to the white chocolate. Use the hand blender to make an emulsion. Add the cream and the rest of the puree. Mix again. Store overnight in the fridge. Whip until the right consistency. Cover the top of the baked frangipane tartelette with the coconut ganache montée.

Pipe a dot in the middle.

DECORATION:

fresh raspberries and neutral mirror glaze.