

Tropique

Tarts



Recipe for 14 tarts

Recipe No.: TO20219

Almond Sablé with Almond Dacquoise Insert

Almond Sablé

Almond Dacquoise

Pre-bake the Almond Sablé in a ring for approx. 10-15 minutes. Pipe the Almond Dacquoise and bake.

Baking temperature: 200°C/ 392°F

Baking time: 15-20 minutes

Fruit Compote

45 g	1.59 oz	granulated sugar	
45 g	1.59 oz	orange juice	
2 g	0.07 oz	Bourbon vanilla bean	1/2 piece
		lemon zest	1 piece
10 g	0.35 oz	lemon juice	
115 g	4.06 oz	peeled banana	
115 g	4.06 oz	fresh mango	
28 g	0.99 oz	Gelatine Mix	

Cut the fruits to dice. Boil the juices, sugar, vanilla and lime zest. Add the fruits and Gelatine Mix. Dispense in 4cm/ inches dome Flexipan. Freeze.

Exotic

60 g	2.12 oz	glucose	
100 g	3.53 oz	granulated sugar	
400 g	14.11 oz	heavy cream 35%	
130 g	4.59 oz	orange juice	
90 g	3.17 oz	mango purée	
8 g	0.28 oz	gelatine leaves	4 pieces
48 g	1.69 oz	water	
100 g	3.53 oz	Edelweiss 36%, Rondo	

Make a caramel with the glucose and sugar. Deglaze with the purées and cream. Add the gelatine and Edelweiss 36% couverture. Dispense in a 6cm/ 2,4 inches dome Flexipan. Press in the Fruit Compote insert and freeze.

Finishing

Clear Glaze

Unmould the Exotic and glaze with clear glaze and place on a tart. Decorate.

Basic recipes

Almond Sablé

1000 g	35.27 oz	pastry flour type 550
10 g	0.35 oz	salt
600 g	21.16 oz	butter
375 g	13.23 oz	icing sugar
125 g	4.41 oz	ground almonds
220 g	7.76 oz	fresh eggs

Using a paddle, mix the flour, the salt and butter in a machine to obtain a sandy mixture, add the remaining ingredients, knead by hand until all flour is well combined, wrap in a foil, refrigerate for a min. of 2 hours.

Almond Dacquoise

375 g	13.23 oz	fresh egg whites
3 g	0.11 oz	cream of tartar 1:1
90 g	3.17 oz	granulated sugar
300 g	10.58 oz	ground almonds
300 g	10.58 oz	icing sugar
150 g	5.29 oz	almonds roasted, chopped

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Whisk the egg white, cream of tartar 1:1 and granulated sugar to a meringue. Fold in the almond powder, powdered sugar and chopped almonds.

Gelatine Mix

100 g 3.53 oz gelatine powder

600 g 21.16 oz water

Bloom the gelatine approx. 10 minutes in cold water. Use for further processing or refrigerate.

Felchlin products

Art. no	Products
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CS84	Edelweiss 36%, Rondo, couverture, white
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