

# Tartlet Hazelemon & Sao Palme

Tartlet



Recipe for 30 tartlets of 7 cm Ø

Recipe No.: GB70040

## Lemonosa Cremeux

150 g	5.29 oz	heavy cream 35%
150 g	5.29 oz	milk 3,5%
110 g	3.88 oz	past. liquid egg yolk
70 g	2.47 oz	granulated sugar
24 g	0.85 oz	Gelatine Mix
150 g	5.29 oz	Lemonosa, Filling Lemon

Warm the cream and the milk. Mix the egg yolk and the sugar together. Combine and make an anglaise by bringing the mixture to 82°C/ 179.6°F while mixing with a spatula. Add the melted Gelatine. Mix and pour on the Lemonosa. Mix with a whisk. Homogenise with an hand blender. Store in the fridge.

## Pastry Cream

500 g	17.64 oz	milk 3,5%
150 g	5.29 oz	heavy cream 35%
40 g	1.41 oz	corn starch
100 g	3.53 oz	past. liquid egg yolk
40 g	1.41 oz	granulated sugar
40 g	1.41 oz	Gelatine Mix

Dissolve the corn starch with some of the cold milk. Warm the rest of the milk with the cream. Combine the corn starch mixture with the egg yolk and sugar, whip to obtain a creamy white mixture. Add the hot liquid to the egg yolk mixture and bring to a boil. Add the Gelatine Mix.

100 g	3.53 oz	Fina Noble Piemontese 60%
80 g	2.82 oz	Sao Palme 75%

Fold 400g/ 14,1 oz of the Pastry Cream into the 100g/ 3,5 oz of Fina Noble Piemontese and stir thoroughly. Pour

onto a tray covered with plastic film and refrigerate. Fold 400g/ 14,1 oz of the pastry cream into the 80g/ 2,8oz of Sao Palme 75% and stir thoroughly. Pour onto a tray covered with plastic film and refrigerate.

## Piemontese Diplomat Cream

500 g	17.64 oz	Fina Noble Pastry Cream
150 g	5.29 oz	heavy cream 35% whipped

Stir the Fina Noble Piemontese pastry cream to obtain a smooth mass. Add the whipped cream and mix delicately. Place the cream in the fridge.

## Sao Palme 75% Diplomat Cream

500 g	17.64 oz	Sao Palme 75% Diplomat Cream
150 g	5.29 oz	heavy cream 35% whipped

Stir the Sao Palme 75% pastry cream to obtain a smooth mass. Add the whipped cream and mix delicately. Place the cream in the fridge.

## Chocolate Short Pastry

260 g	9.17 oz	butter	unsalted
130 g	4.59 oz	icing sugar	
1.5 g	0.05 oz	sea salt	
135 g	4.76 oz	fresh eggs	
440 g	15.52 oz	pastry flour type 400	
40 g	1.41 oz	Cacao powder 22-24%	
30 g	1.06 oz	ground almonds	

Beat the butter and the sugar together until light and creamy. Dissolve the salt in the eggs and add in portions to the butter mixture. Continue beating until you have a well aerated creamy mixture. Sieve together the flour and cacao powder and add the finely ground almonds. Add

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the flour mixture to the butter mass and mix all together until a paste is formed. Wrap in plastic film and place for 2 hours in the refrigerator before using. Roll out the chocolate short pastry dough to 2,25mm/ 0,09 inches and line 7cm/ 2,8 inches tartlet rings. Store in the refrigerator until required.

## Finishing

250 g 8.82 oz **Choco Croquantine Flaky wafers**

Soften the Choco Croquantine between 28-32°C/ 82.4-89.6° F and pipe 7g/ 0,25 oz onto the bottom of the tartlet, leave to crystallise for a few minutes in the fridge. Pipe 20g/ 0,7 oz of the Lemonosa Cremeux. Pipe some dots of the Sao Palme 75% Diplomat Cream with a round pipe log. Pipe some dots of the Piemontese Diplomat Cream with a starred pipe logs. Decorate with silver leave.

## Basic recipe

### 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
CO45	Sao Palme 75%, Couverture Dark Rondo
DC74	Fina Noble Piemontese 60%, hazelnut paste, finely crushed
DK21	Choco Croquantine Flaky wafers
DK25	Lemonosa, Filling Lemon, Lemon Praline Cream, firm
HA01	Cacao powder 22-24%

