



# TROPITART

## TROPICAL MIGNON TARTLET

DIFFICULTY LEVEL



### SHORTCRUST PASTRY

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#### INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT	g 350
SUGAR	g 120
EGGS	g 150

#### PREPARATION

Knead all the ingredients in a planetary mixer with the paddle attachment until well combined.

Let the dough rest in the fridge for at least 1 hour.

Roll the dough out to 3mm and use it to line some moulds for mignon tartlet bases.

Bake at 180°C for about 12 minutes.

Let cool down.

### TROPICAL JELLY

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#### INGREDIENTS

FRUTTIDOR TROPICAL - BLENDED AND HEATED TO 40°C	g 200
WATER	g 40
LILLY NEUTRO	g 40

#### PREPARATION

Mix all the ingredients with a whisk.

Use the mixture to fill the half-sphere silicone moulds for mignon pastry and freeze.

### FILLING

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#### INGREDIENTS

TOFFEE D'OR CARAMEL	To Taste
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## COATING AND DECORATION

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### INGREDIENTS

BLITZ ICE TOP - HEATED TO 30°C

To Taste

GRATED COCONUT

To Taste

### FINAL COMPOSITION

Fill the bottom of the tartlets with TOFFEE D'OR CRAMEL.

Brush the jelly domes with BLITZ.

Place the domes onto the tartlets and sprinkle the top with the grated coconut.