

Limoncello-coco tartlets

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A delicious combination of coconut, limoncello and a tasty croûte!

180°C

25 min

75 stuks

Ingrediënten

Ingredients tartlets:

1.100 gr Damco croûte powder

480 gr Butter, at room temperature

120 gr Water

Ingredients filling:

1.800 gr Damco Coco Royale

180 gr Water, cold

Ingredients ganache:

400 gr Whipping cream, unsweetened

1.000 gr Chocuisse souplesse Limoncello

200 gr Frucaps cold mirror glaze neutral

200 gr Glucose syrup

100 gr Butter, soft

Other ingredients:

Chocuisse souplesse dark

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Instructions tartlet:

1. Mix butter and **Damco croûte powder**, follow by adding water in order to create a smooth dough. As soon as dough is smooth, stop mixing and leave dough to chill.
2. Once chilled, roll dough to 2,5 mm thickness and cut into 7 cm ø circles. For the sides of your tartlets, cut strips of dough which are 2 cm high. Refrigerate dough for 10 minutes before use.
3. Start off by placing the strips against the sides of your tins, after which the circles can be inserted.
4. Line dough with baking parchment and fill with ceramic baking beans or dried pulses. Bake for about 20 minutes and remove the beans and baking tin.
5. Bake for about 5 minutes longer, until golden brown and crisp.
6. Once cooled, coat the inside of the tartlet with **Chocuisse souplesse limoncello** using a brush.

Instructions filling:

1. Add water to **Damco Coco Royale** and mix.
2. Fill the tartlets for 50% with the **Damco Coco Royale** mixture.

Instructions ganache:

1. For the ganache bring cream and **glucose syrup** to a boil, melt **Chocuisse souplesse limoncello** and mix together.
2. Once your ganache has cooled down to 40°C, mix in the soft butter and finally add the **Frucaps cold mirror glaze neutral**.

Putting it together:

1. Fill the tartlets with the ganache until the edge.
2. Using liquid **Chocuisse souplesse dark**, create drops after the ganache has slightly set.

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