

Cherry tartlet

Image



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Cherry and whipped cream, such a tasteful combination!

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:

2.250 gr Frucaps cherry fruit filling
250 gr Frucaps cold mirror glaze neutral
25 gr Water
1.500 gr Whipped cream, sweetened

Other ingredients:

Chocuisse souplesse dark
Chocuisse compound coating dark

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1. Mix butter and **Damco croûte powder**, followed by adding water in order to create 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 the tartlets, cut strips of dough which are 2 cm high.
3. Refrigerate dough for 10 minutes before use.
4. Start off by placing the strips against the sides of your tins, after which the circles can be inserted.
5. Line dough with baking parchment and fill with ceramic baking beans or dried pulses.

6. Bake for about 20 minutes and remove the beans and baking tin.
7. Bake for about 5 minutes longer, until golden brown and crisp.
8. Once cooled, coat the inside of the tartlet with **Chocuisse souplesse dark** using a brush.
9. Using an ice cream scoop, place 1 scoop (approx. 40 gr) of **Frucaps cherry fruit filling** in the centre of the tartlet.
10. Warm **Frucaps cold mirror glaze neutral** and water to 40°C and gently brush over the **Frucaps cherry fruit filling**.
11. Pipe some whipped cream along the edges of the tartlet and finish off with delicate strands made of **Chocuisse compound coating dark**.

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