

TARTE & FRUIT

Marzipan tartelette with cream and fresh fruits

Recipe-No. 03-12



Recipe

Frangipan mass:

300 g	Marzipan almond paste M0 MM A	item 014
200 g	sugar	
200 g	butter	
200 g	whole egg	
60 g	wheat flour	
3 g	lemon zest	
2 g	salt	

Vanilla cream:

300 g	milk	} cook the cream
200 g	cream (approx. 32% fat)	
80 g	sugar	
50 g	egg yolk	
50 g	corn starch or cream powder	
	vanilla	
50 g	butter, stir into the hot cream	
300 g	whipped cream, fold in the cooled cream	

Line the tartelette mould with a thin layer of shortcrust (approx. 2 mm) (see recipe 02-04).

Frangipan mass: Knead Marzipan almond paste and sugar with softened butter until smooth and then stir in the eggs until slightly foamy. Stir smooth with the grated lemon zest, salt and flour.

Fill the mass into the prepared moulds and bake (approx. 15 min at 200 °C).

After cooling apply a thin layer of tempered chocolate couverture.

Make the vanilla cream and smooth onto the tartelettes.

Top with fresh blueberries, raspberries, strawberries, blackberries or other fresh fruit and store cool.

Serve fresh!