

# Strawberry tartlet



RECIPE QUANTITY 1 tartlet

RECIPE NUMBER PA20037

## Vanilla cream premium

1000 g milk 3.5%	35.27oz
400 g Scuba, Custard powder, Cold	14.11oz

Whip the milk with Scuba Instant vanilla cream powder in the machine for approx. 3 minutes on high speed.

## Chantilly Edelweiss 36% & Vanilla

360 g heavy cream 35%	12.7oz
4 g Bourbon vanilla bean (1 pc = 4g)	0.14oz
140 g Edelweiss 36%, White chocolate couverture, Rondo	4.94oz
35 g Gelatine mix solution	1.23oz
465 g heavy cream 35%	16.4oz

Heat the first cream amount at 80°C / 176°F with the scraped out vanilla pod. Pass through a sieve and pour over the couverture. Add the melted Gelatine mix. Mix while adding the second cream amount. Place in the refrigerator overnight before use.

## Gelatine mix solution

100 g gelatine powder	3.53oz
600 g water	21.16oz

Bloom the gelatine approx. 10 min. in cold water. Use for further processing or refrigerate.

## Structure



Chantilly Edelweiss 36% & Vanilla  
Chocolate disk  
Fresh Strawberries  
Vanilla cream premium  
Pâtisse

## Strawberry tartlet

<b>30 g Vanilla cream premium</b>	<b>1.06oz</b>
<b>50 g fresh strawberries</b>	<b>1.76oz</b>
<b>10 g Chantilly Edelweiss 36% &amp; Vanilla</b>	<b>0.35oz</b>
<b>15.9 g Pâtisse Ø 68mm, Pastry product, Sweet Round, deleted (1 Stück)</b>	<b>0.56oz</b>
<b>5 g almonds roasted, chopped</b>	<b>0.18oz</b>

## Finishing

Fill the pâtisse dishes in a dome shape with vanilla cream premium. Garnish with strawberries, garnish with strawberry jelly if desired. Place white chocolate chips on top. Top with vanilla Edelweiss Chantilly rosette and garnish with chopped almonds.

## FELCHLIN PRODUCTS

CS84	Edelweiss 36%, White chocolate couverture, Rondo
HD40	Pâtisse Ø 68mm, Pastry product, Sweet Round, deleted
UE11	Scuba, Custard powder, Cold

# Strawberry tartlet



**Recipe number :** PA20037

**Description :** Fruity fresh strawberry tartlet with the finest vanilla cream and white chocolate Chantilly

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	1 day	Kilocalorie (kcal)	196
Selling days	1 day	Kilojoule (kJ)	818
Selling price		Lipids	10.7 g
Selling unit	1 tartlet	saturated fatty acids	4.94 g
		Carbohydrates	20.29 g
		of wich sugars	12.64 g
		Proteins	3.92 g
		Salt	0.06 g

**Declaration :**

Strawberries 45%, **whole milk**, **wheat flour**, **cream**, Zucker, **almonds**, **Vollmilchpulver**, palm oil, **butter**, modified starch (Acetylated distarch adipate), cacaobutter, water, **skimmed milk powder**, gelling agent (sodium monophosphate, diphosphates, calcium sulfate), edible gelatine, **emulsifier (soy lecithin)**, vanilla, thickening agent (sodium alginate), edible salt, colouring agent (beta carotene), vanilla extract, vanilla extract

State 03.05.2022