

# Ganache Tartlet Variation

## Petits Gâteaux



<b>RECIPE QUANTITY</b>	20	tartlets	<b>RECIPE NUMBER</b>	PG20008
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### Almond sablé dough

1000 g pastry flour type 400	35.27oz
600 g butter unsalted	21.16oz
10 g salt	0.35oz
375 g icing sugar	13.23oz
125 g Almonds, unpeeled, ground	4.41oz
220 g fresh eggs	7.76oz

Mix the flour, butter and salt until you obtain a sandy texture. Add the remaining ingredients and mix until you have a lean dough. Store in the fridge for at least 2 hours before using.

### Almond and Pistachio Baking Mass

300 g California 1:1, Bakeable filling almond	10.58oz
100 g butter soft	3.53oz
50 g Pistacia Vera, Pistachio paste	1.76oz

Mix the almond paste with the softened butter well. Add the pistachio paste and mix until it is completely incorporated.

### Orange jelly

250 g orange & orange amère purée	8.82oz
100 g granulated sugar	3.53oz
5 g pectin, yellow ribbon	0.18oz

Heat the orange puree and mix with the sugar and pectin.

### Raspberry ganache

200 g heavy cream 35% liquid	7.05oz
50 g raspberry purée	1.76oz
250 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	8.82oz

Boil heavy cream and raspberry purée. Add to the couverture and mix well.

### Raspberry confit

250 g fresh raspberries	8.82oz
250 g granulated sugar	8.82oz
5 g pectin, yellow ribbon	0.18oz

Heat frozen raspberry. Mix granulated sugar and pectin well. Slowly incorporate. Cook everything to 103°C / 217°F.

### Gianduja Rustica Piemontese 60%, Maracaibo 65%

200 g Rustica Noble Piemontese 60%, Praline Paste Hazelnut	7.05oz
50 g butter soft	1.76oz
50 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	1.76oz

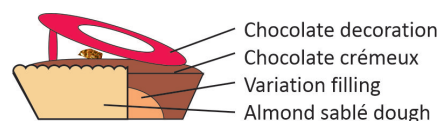
Mix the Gianduja base with the soft butter. Add the couverture and mix well.

### Chocolate crémeux

150 g milk 3.5%	5.29oz
350 g heavy cream 35% liquid	12.35oz
120 g past. liquid egg yolk	4.23oz
60 g granulated sugar	2.12oz
300 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	10.58oz

Boil milk and the liquid heavy cream. Add to the egg yolk and granulated sugar mixture and reboil up to 85°C / 185°F. Sieve and pour over the couverture. Mix until dissolved.

### Structure



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<b>1055 g Almond sablé dough</b>	<b>37.21oz</b>
<b>450 g Almond and Pistachio Baking Mass</b>	<b>15.87oz</b>
<b>355 g Orange jelly</b>	<b>12.52oz</b>
<b>500 g Raspberry ganache</b>	<b>17.64oz</b>
<b>505 g Raspberry confit</b>	<b>17.81oz</b>
<b>300 g Gianduja Rustica Piemontese 60%, Maracaibo 65%</b>	<b>10.58oz</b>
<b>980 g Chocolate crémeux</b>	<b>34.57oz</b>

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## Petits Gâteaux

### Sablé Dough

Roll out the sable dough to 2 mm / 0.08 inch thick. Cut out with a pastry cutter and line the moulds. Except for the tartlets to be filled with the almond/pistachio filling blind bake all in a pre-heated oven at 180°C / 356°F until crispy.

### Finishing

Pipe the pistachio filling into the lined tartlets and bake in a pre-heated oven at 180°C / 356°F for approx 15 - 20 minutes. For the blind baked tartlets pipe in either the praline filling, the orange jelly, the raspberry ganache or the raspberry confit and leave to set before filling them with the chocolate cremeux.

Decorate with different coloured transfer sheets, gold leaf, fresh raspberries, pistachios and roasted hazelnuts.

#### FELCHLIN PRODUCTS

CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DC44	Rustica Noble Piemontese 60%, Praline Paste Hazelnut
DF18	Pistacia Vera, Pistachio paste
KK43	California 1:1, Bakeable filling almond

Please note: Some products are not available in all markets