

Food Trend Recipes



Pear Tartlets



Viral dessert in
fruit form

#MartinBraunTrendsetter

Tarte au Chocolat Capsules

..... 0,450 kg Tarte au Chocolat capsules for
desserts, 20 pieces, 6 cm Ø, baked
[see basic recipe]

Yoghurt-pear cream

..... 0,250 kg **Alaska-express Yoghurt-Pear**
..... 0,500 kg Water, approx. 20 °C
..... 0,500 kg Whipped cream, not sweetened
▶ Dissolve Alaska-express in water
and stir in the cream.

Décor

..... 0,002 kg Cocoa powder
..... 0,200 kg **Miruar Neutral**
..... 0,002 kg Food coloring, yellow, green
▶ Mix and heat to 45 °C.
..... 0,020 kg Dark chocolate coating
▶ Temper. Apply the sticks and allow to
set.

Production

- ▶ Pour in the cream and smooth out.
- ▶ Leave to set in the fridge for approx. 1 hour.
- ▶ Then freeze well.
- ▶ Remove from the forms.
- ▶ Using a small brush, dab a little cocoa powder onto the frozen “cream fruits”.
- ▶ Dip the frozen “cream fruits” in Miruar and leave to drain.
- ▶ Place on top of the tarte au chocolat bases.
- ▶ Decorate as shown in the photo.



Basic Recipes

Tarte au Chocolat capsules for desserts

..... 0,750 kg **Tarte au Chocolat**

..... 0,300 kg Whole egg

..... 0,300 kg Rapeseed oil

- ▶ Mix all ingredients at low-speed with a coarse blade for 2 to 3 minutes.

Production

- ▶ Spread the mixture on a greased and lightly floured baking tray or one with baking paper.
- ▶ Bake.

Baking technique

- ▶ Baking temperature: approx. 200 °C
- ▶ Baking time: approx. 15 minutes

