

S'Mores Tartlets

Dough

Mix 675g of butter & 375g of icing sugar together. Then, add 105g of egg, 10g salt, & 1kg of flour. Roll out the dough to 3mm thickness and make small tart rings of 7cm diameter. Bake at 160°C for 18 minutes.

Cocoa Sponge Cake

Whisk together 140g of egg yolks, 340g of whole eggs & 270g of sugar. Whisk aside 220g of egg white & 110g of icing sugar. Mix both mixtures & add 100g of sifted flour & 100g of cocoa powder. Bake at 210 for around 8 min.

Strawberry Marshmallow

Cook together 300g of *DLA Strawberry Fruit Nectar*, 260g of sugar & 88g of invert sugar until it reaches 110°C. Soak 25g of gelatin in cold water and dissolve it in 50g of *DLA Strawberry Fruit Nectar*. When the sugars & fruit nectar mixture reach 110°C, pour over 130g of invert sugar and whisk. Then, add the melted gelatin. Whisk all together for around 10 minutes.

Assembling

Add a layer of cocoa sponge at the bottom of the tartlet. Add a layer of *DLA Lafruta Strawberry* & pipe a big marshmallow drop on top. Let it set overnight & torch the top before serving.



Featured Products



Fruit Nectar Strawberry

FRUIT	BAKE STABILITY	SUGAR
%	%	%
80	0	10

Fruit Nectar is a ready-to-use fruit puree suitable for any application including flavoring of creams, drinks and even sauces.

Format: Squeezable Bottle
Strawberry origin: Poland



Lafruta Strawberry 50%

FRUIT	BAKE STABILITY	SUGAR
%	%	%
50	70	25

Lafruta is a versatile fruit filling with great fruit integrity. Made for cold and baked applications, it is ideal for inserts, mixing with creams and toppings.

Format: Cans or pails
Strawberry origin: Poland