

# CHERRY RASPBERRY TARTLET

## RECIPE SHORTCRUST

125g	Flour
30g	Almond flour
50g	Icing Sugar
75g	Cold Butter
0.5	Egg
	Pinch Salt

Combine dry ingredients and butter in a food processor. Add egg and form the dough. Roll the dough between two sheets of parchment paper and refrigerate for 40 minutes. Cut the dough in 6 with tart rings and bake at 175°C for 8 minutes.

## PISTACHIO CAKE

100g	<i>Ivana 30% White Chocolate</i>
50g	Butter
2pcs	Eggs
100g	Sugar
80g	Almond Flour
20g	Pistachio paste

Melt chocolate and butter over Bain Marie. Beat egg and sugar in another bowl. Combine together, and fold in the almond flour and pistachio paste. Pour batter into small cake rings lined with baking paper. Bake at 175°C for 20-25 minutes.

## CHERRY FILLING

100g *Red Cherry Filling & Topping*  
Spread the *Red Cherry Filling & Topping* all over the pistachio cake.

## RASPBERRY GANACHE

120g *Ivana 30% White Chocolate*  
40g *Raspberry Filling & Topping*  
40g Heavy 35% Cream

Melt the chocolate. Bring the Raspberry Filling & Topping and cream to a boil and combine with the chocolate. Pour the ganache over the cherry filling layer.

## ASSEMBLING

Assemble the tartlet in the following order:

1. Shortcrust
2. Pistachio Cake
3. Cherry Filling
4. Raspberry Ganache
5. Use frozen dried raspberry powder (1:10) and white chocolate in a melanger to make raspberry chocolate. Temper and using acetate strips make rings and squares. Decorate your tartlets.

## FEATURED PRODUCTS



Ivana 30%  
White Chocolate



Raspberry  
Filling & Topping



Red Cherry  
Filling & Topping