Tartelette heart

Love Recipe 2025



Recipe

Sugar Dough

All purpose flour	500g
Almond powder	60g
Butter	300g
Icing sugar	190g
Salt	2g
Vanilla pod	1g
Egg	118g
Totaal	**1171**

Sugar Dough

Mix the almond powder, butter, icing sugar, salt and vanilla pod until well combined. Add the eggs and right after that the flour. Let the dough rest for a few hours or overnight. Roll out the dough at 1,5mm. Bake at 155 □(311□) for +-25 minutes.

Raspberry - Jasmin Cremeux

Raspberry puree	250g
Strawberry puree	120g
Jasmin tea	5g
Eggyolk	115g
Granulated sugar	115g
Gelatin mass (1:5)	30g
Butter	90g
Totaal	**725g**

Raspberry - Jasmin Cremeux

In a pan heat up the raspberry and strawberry puree with the sugar. Add the jasmin tea and let it infuse for 5 minutes. Mix with the egg yolk and heat up until 85 □Add the gelatin mass and butter and mix with the handblender.

Almond Sponge

Egg yolk	260g
Granulated sugar A	136g
Almond powder	90g
All purpose flour	84g
Egg white	260g
Granulated sugar B	135g
Totaal	**965g**

Almond Sponge

Mix the eggwhite and sugar B until stiff peaks.Do the same for the eggyolk and sugar A. Add the almond powder and flour to the eggyolk mixture. fold in the eggwhite and ones everything is fully incorporated add the melted butter.

White Chocolate Namelaka

Full fat milk	100g
Glucose	5g
Gelatine mass (1:5)	100g
White chocolate	175g
Cream	100g
mascarpone	100g
Totaal	**580g**

White Chocolate Namelaka

In a pan heat up the milk, cream and glucose. Take it of the heat when it's boiling. Add the bloomed gelatine, white chocolate and mascarpone. Mix this with a handblender and let it set overnight. Whip before using.

Assembly, layout and finishing

Make the tartlets in a heart shaped mould and freeze them. Bake them when frozen. Start with a layer of sponge, then on top the cremeux and put it in the fridge to set, ones it's set, pipe the lines of namelaka with a small piping tip. decorate the tartlets with drops of neutral jelly and dobla decorations.

Enjoy this exciting recipe.

Featured Product(s)



Heart layered
red white