TRICK OR TREAT

Fall & Winter 2024 Recipe Inspiration



Recipe

SHORTCRUST

AP FLOUR	250g
BUTTER	100g
SALT	4g
ICING SUGAR	150g
EGGS	60g
VANILLA POD	1g
Totaal	**565g**

SHORTCRUST

1. Add all ingredients into a cutter add combine by using the pulse mode.
2. Spread evenly at 2mm between two sheets of baking paper and store in the fridge.
3. Cut into 12*3,5cm portions and bake at 175 for 8 minutes.

MANGO NAMELAKA

FULL FAT MILK	125g
JOYPASTE MANGO	20g
GELATINE MASS	30g
SINFONIA CIOCCOLATO BIANCO 40/42	280g
CREAM 35% FAT	250g
Totaal	**705g**

MANGO NAMELAKA

1. Boil milk and mango paste, and pour over chocolate.
2. Blend everything until smooth.
3. Keep on blending and add the cream.
4. Leave to crystalize in the fridge for 12 hours.
5. After 12 hours whip the namelaka in planetary mixer at medium speed until fluffy.

SALTED CARAMEL FILLING

Totaal	**as needed**

SALTED CARAMEL FILLING

TOFFEE D'OR SALTY CARAMEL as needed

Assembly, layout and finishing

1. Over the shortcrust alternate tufts of whipped namelaka and salty caramel.
2. Alternate layers of shortcrust and namelaka to create a cream tart.
3. Flip the dessrt on the side.
4. Decorate with PUMPKIN FACE ASSORTMENT and GEOMETRIC LEAF.

Enjoy this exciting recipe.

Featured Product(s)



Geometric leaf



Pumpkin face assortment