



One of the main ingredients of the Tarte Tropézienne is **Puratos' Sunset Glaze**: a ready to use UHT egg wash alternative.

The classics will always hold their ground in the baked goods industry. At the same time they yearn for innovative products and new flavours. The challenge is to capitalise on your classics by breaking the routine. That's exactly what we've done to the all-time favourite Tarte Tropézienne. Our technical advisors have transformed its shape, shine and filling. This new twist will surely surprise your customers!

Ingredients

Brioche

Tegral Brioche*	1000 g
Water	270 g
Fresh yeast	5 g
Eggs	600 g
Sunset Glaze*	Q.S.

Syrup

Water	1000 g
Sugar	250 g
Orange flower blossom	5 g

Sesame tuile

Florex	1000 g
Sesame seeds	250 g

Vanilla cream

Milk	300 g
Vanilla pods	2
Puratos Bavarois Neutral*	240 g
Puratos Chantypak*	600 g
Fresh cream	600 g

Pineapple heart

Topfil Pineapple*	Q.S.
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* This is a Puratos product.
For more information check www.puratos.com or contact your local Puratos representative.

Working Method

Brioche

- Mix into the spiral mixer 5 minutes slow and 7 minutes fast speed, the final dough temperature should be 28 °C.
- Store in the freezer at -18 °C for 30 minutes.
- Scale at 30 gr and give a round shape.
- Final fermentation +/- 60 minutes at 30 °C -85% RH.
- Spray with **Sunset Glaze**.
- Bake at 215 °C bottom, 210 °C top for +/- 12 minutes.

Syrup

- Bring all ingredients to a boil.

Sesame tuile

- Mix the **Florex** and the coconut together, bake into a round silpat at 180 °C.

Vanilla cream

- Heat up the milk with the vanilla pods and infuse for 10 minutes. Let cool down to 40 °C and add the **Bavarois Neutral**. Then fold the lightly whipped **Chantypak** and cream.

Pineapple heart

- Pipe the **Topfil Pineapple** into a silpat and freeze.

Finish

- Prepare the vanilla cream and mold into a silpat with the frozen pineapple heart in the center.
- Cut the top off the brioche and soak both sides in the warm syrup.
- Unmold the vanilla bavaroise disc and put it in between the brioche.
- Add the ring of chocolate around and a sesame seed tuile for decoration.



1 Pipe the topfil pineapple into a silpat and freeze.



2 Mold the vanilla cream into a silpat with the frozen pineapple in the center.



3 Soak both sides of the brioche in the warm syrup.



4 Put it in between the brioche.