



One of the key ingredients of the Tartelette Carat is **Carat Coverlux**. Carat is a high-quality range of compound chocolates and fillings, that is especially designed for artisans, industrials and supermarkets alike.



Consumers want the food they buy to come as close to their personal taste as possible. We call this trend 'My-nnovation'. To make it even more complex for operators, they actually like the product to be freshly made to order or to be finished à la minute. With the Tartelette Carat you can now offer your consumers a new sense of customization. Mix & match to taste!

Ingredients

Patacrout

Tegral Patacrout* _____ 500 g
Aristo Primeur Croissant* _ 200 g
Whole egg _____ 50 g

Fruit filling

Topfil (cherry, pear or
mandarin)* _____ 300 g

Carat Creamy

Festipak* _____ 125 g
Milk _____ 125 g
Egg yolk _____ 50 g
Bavarois Neutre* _____ 50 g
Carat Coverlux
(dark, milk or white)* _____ 190 g

Chantilly

Chantypak* _____ 300 g
Carat Coverlux* _____ 150 g

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

Working Method

Patacrout

- Mix all ingredients together to obtain a smooth dough.
- Roll down to 3 mm shape that the tart shell (22 cm diameter).
- Bake at 170 °C for 10 to 12 minutes.

Fruitfilling

- Process the Topfil to break down the piece.

Carat Creamy

- Boil the Festipak and the milk before adding the egg yolk and cook to 85 °C.
- Pour over the Carat Coverlux and the Bavarois Neutre.
- Use an immersion to obtain a good emulsion.

Chantilly

- Bring the Chantypak to 85 °C
- Pour on the Carat Coverlux.
- Mix well. Put in fridge for a few hours.

Assembling

- Spread 100 grams of fruitfilling on the bottom of the tart shell.
- Pour 350 grams of the Carat Creamy on top.
- Freeze it. When frozen cut in 8 pieces.
- Lightly whip the remaining Carat Cream.
- Pipe Carat Cream drops on the tart pieces and add some Chantypak Chantilly drops.
- Decorate with fine Carat sticks.



1 Spread fruitfilling on the bottom of the tart shell.



2 Pour the Carat Creamy on top.



3 Pipe Carat Cream drops on the tart pieces.



4 Decorate with fine Carat sticks.