



Puratos' **Mimetic** brings the typical experience of French Viennoiserie. It provides the sensation of butter in end products and margarine workability. With **Mimetic** you create delicious products that last longer fresh on the shelf with a better short bite and more crispiness.



For the baked goods industry it's the challenge to create products that provide optimal fresh appeal for consumers but at the same time have the convenience of a long shelf life for operators. This tartelette recipe will inspire you how to fulfill this consumer need.

Ingredients

Shortcrust

Mimetic*	335 g
Cassonade	275 g
Almond powder (roasted)	275 g
Flour	275 g
Crousticrep*	95 g

White chocolate mousse

Milk	600 g
Festipak*	200 g
Egg yolks	235 g
Gelatin	20 g
Belcolade Blanc Selection*	500 g

Topfil

Passionata	1500 g
------------	--------

Decoration

Fresh fruits (in season)

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

Working Method

Composition

- 1 Crust
- 2 White chocolate mousse
- 3 Topfil
- 4 Fresh fruits

Working method

- Cream the **Mimetic** and the cassonade, add the roasted almond powder and flour then the **Crousticrep**.
- Roll down to 5 mm in between 2 baking paper sheets, store in refrigerator.
- Cut when cold.
- Apply on **Silpain®**.
- Bake at 170°C for ± 15 minutes.
- Make an anglaise with the milk, **Festipak** and egg yolks.
- Pour over the gelatin and the **Belcolade Blanc Selection**.
- Cool down to 30°C and fold in the whipped cream.



1 Cream the **Mimetic** and the cassonade, add the roasted almond powder and flour then the **Crousticrep**.



2 Roll down to 5 mm in between 2 baking paper sheets, store in refrigerator. Cut when cold.



3 Decorate the finished biscuit tartelette with fresh fruits.



4 Ready to serve.