



Recipe
CONCEPTS

HUG TARTLET DUO



W E S E R V E C H E F S W O R L D W I D E



Recipe CONCEPTS

Burning Elegance

Yield: 25 Tartlets

American Metric

Raspberry Brûlée

1.66oz	47g
1.84lbs	833g
4.2oz	119g

Zürimix Pot de Crème au Chocolat

1.21lbs	550g
1.82lbs	825g

Hippen Paste

3.53oz	100g
0.88oz	25g
0.88oz	25g
0.88oz	25g
0.88oz	25g

Whipped Cream

6.7oz	190g
1.76oz	50g
0.35oz	10g

Decoration and Plating

1.76oz	50g
25pc	25pc

Edible Plating

4.41lbs	2kg
4.41lbs	2kg
7.05oz	200g
As Desired	As Desired
As Desired	As Desired

Ingredients

Zürimix Flan/Crème Brûlée (504008)
Heavy Cream
Frutta Prima Raspberry Purée (516035)

Zürimix Pot de Crème au Chocolat (504009)
Heavy Cream

N.U.T. Almond Paste (502002)
Granulated Sugar
All Purpose Flour
Egg Whites
Whole Milk

Heavy Cream
Granulated Sugar
Frutta Prima Vanilla Bean Marinade (069001)

Venuance Pearls, Red (513002)
HUG Elegance Square Tartlet (009061)

Des Alpes Opal White Couverture Coins (500006)
Venuance Crystals (204165)
Cold Water
Pastry Ideale Cocoa Butter Velvet Spray, Red (586003)
Pastry Ideale Powder Sugar Colors

Preparation

Raspberry Brûlée

- In a pot, combine all ingredients and bring to a rolling boil for 2 minutes.

Zürimix Pot de Crème/Panna Cotta alla Cioccolata

- In a pot, combine all ingredients and bring to a rolling boil for 2 minutes.
- Wrap the bottom of a rectangle ring with foil and pour **Zürimix Pot de Crème au Chocolat (504009)** into it and freeze.

Hippen Paste

- In a mixing bowl, combine and cream together **N.U.T. Almond Paste (502002)**, sugar, and flour.
- Combine egg whites and milk and add to creaming mixture very slowly.
- Spread onto a silpat and bake at 375°F (177°C) for 7-9 minutes until golden brown.
- Score with pastry wheel and form into a small bowl quickly.

Whipped Cream

- In a bowl, combine heavy cream, sugar, and vanilla and mix on high until stiff peaks form.

Decorating and Plating

- Under a heat lamp melt **Venuance Pearls Red (513002)**.
- Pull for shine.
- Wrap around spoon handle till set.
- Cut 1.4oz (39g) squares of the **Raspberry Brûlée** and 1.9oz (55g) of the **Zürimix Pot de Crème au Chocolat** and place into **HUG Elegance Square Tartlet (009061)**.
- Place a **Hippen Paste** tuile on top with a 0.3oz (10g) quenelle of whipped cream and 0.07oz (2g) **Venuance Red Sugar Curl**.

Edible Plating

- Temper **Des Alpes Opal White Couverture Coins (500006)** with your method of choice—tabling, seeding, or direct.
- Spread couverture evenly over newsprint. Allow to set and cut into desired shapes.



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Recipe CONCEPTS

- Place in freezer.
- Spray with **Pastry Ideale Cocoa Butter Velvet Spray, Red (586003)** for a velvety look.
- In a heavy pot, combine **Venuance Crystals (204165)** and water and bring to 340°F (170°C).
- To cast plates, pour into pre-cut neoprene mats.
- To achieve colored glass look, add **Pastry Ideale Powder Sugar Colors** during the cooking process.

W E S E R V E C H E F S W O R L D W I D E



Recipe CONCEPTS

Chocolate Tartlet

Yield: 25 Tartlets

<u>American</u>	<u>Metric</u>	<u>Ingredients</u>
Zürimix Pot de Crème au Chocolat		
3.5oz	99g	Zürimix Pot de Crème au Chocolat (504009)
1lb, 1.5oz	496g	Heavy Cream
25pc (009074)	25pc	HUG Royal Straight Edge Tartlet, 2"/5cm

Zürimix Dark Chocolate Mousse 2-Step

2oz	56g	Zürimix Dark Chocolate Mousse 2-Step (504003)
2oz	56g	Water
2oz	56g	Heavy Cream



Preparation

Zürimix Pot de Crème au Chocolat

- In a pot combine **Zürimix Pot de Crème au Chocolat (504009)** and the heavy cream.
- Bring to a rolling boil while stirring constantly.
- Pour into **HUG Royal Straight Edge Tartlets, 2"/5cm (009074)** and allow to set.

Zürimix Chocolate Dark Chocolate Mousse 2-Step

- In a bowl combine **Zürimix Chocolate Dark Chocolate Mousse 2-Step (504003)** and water, whip on high speed for 3-5 minutes.
- Fold into semi whipped cream.
- Spoon quenelle of mousse onto **HUG Royal Straight Edge Tartlets, 2"/5cm** and serve.