



## VANILLA & RHUBARB TARTLET

### INGREDIENTS

#### Group Shortcrust pastry

Ingredient	KG
Wheat flour	0.460
<b>Total Weight:</b>	<b>0.460</b>

#### Group Mördeg

Ingredient	KG
Butter	0.275
Icing sugar	0.185
Egg yolk	0.075
<a href="#">Aromatic Orange Flavour</a>	0.005
<a href="#">Aromatic Vanilla Flavour</a>	0.005
<b>Total Weight:</b>	<b>0.545</b>

#### Group Crumbles

Ingredient	KG
<a href="#">Bakels Multi Mix Cake Base</a>	0.500
Butter	0.200
<b>Total Weight:</b>	<b>0.700</b>



### DISPLAY CONDITIONS

Chilled



### CATEGORY

Confectionery



### OCCASION

Summer



### FINISHED PRODUCT

Confectionery, Dessert

### Group Vanilla mousse

Ingredient	KG
<a href="#">Bakels Fond Royale</a>	0.250
Water	0.200
Heavy cream	1.000
<a href="#">Aromatic Vanilla Flavour (natural)</a>	0.015
<b>Total Weight:</b>	<b>1.465</b>

### Group Glaze

Ingredient	KG
<a href="#">Bakels Diamond Glaze Neutral</a>	1.000
Water	0.300
<a href="#">Bakels Saphire Glaze</a>	0.200
<a href="#">Aromatic Colour Green</a>	-
<b>Total Weight:</b>	<b>1.500</b>

### Group Assembly/Decoration

Ingredient	KG
<a href="#">Bakels Les Fruits Rhubarb</a>	-
<b>Total Weight:</b>	<b>0.000</b>

## METHOD

#### 1. Shortcrust pastry

Mix all ingredients with a hook and put on the fridge. Roll out 3 mm and line tartlets. Bake at 160 degrees.

#### 2. Crumbles

Mix into a crumbly dough and toast at 170 degrees.

#### 3. Vanilla mousse

Mix water, vanilla and Fond Royal. Turn in the lightly whipped cream little by little. Fill into molds and put in the freezer.

#### 4. Glaze

Boil water and Saphire Glaze. Add Diamond Glaze and colour.

#### 5. Assembly/Decoration

Pipe Les Fruit Rhubarb in the shortcrust form. Glaze the vanilla mousse and place on top of the rhubarb. Place a sufficient amount crumbles around the mousse and decorate as desired.