

Patissiere tartelette with raspberry and meringue

INGREDIENTS

CONFILETAS SHELL

12 PCS. [CONFILETAS SHELL](#)

JELLY INSERT

200 g [RASPBERRY PURÉE BOIRON](#)

20 g [BASE PANNAMOUSSEE
FABBRI](#)

CREAM

180 g [FRENCH CREAM ALFAPRO](#)

400 g [MILK](#)

MERINGUE

50 g [BEZA ALFAPRO](#)

50 g SUGAR

40 g WATER



A METHOD OF PREPARING

1

Bring the Boiron raspberry purée to a boil with Fabbri Pannamousse. Once cooled to approx. 30°C, pour into the shells to a height of approx. 0.5 cm and leave to set.

2

Whip Alfapro French Cream with cold milk for approx. 5 min. Spread the prepared cream onto the set raspberry jelly layer and level it with the shell.

3

Whip Alfapro Meringue with sugar and water for approx. 5 min. at high speed. Pipe the whipped meringue onto the finished tart and caramelize with a torch.

Smacznego

