

Tartlets with fruit

INGREDIENTS

150 g	ROASTED BLACKCURRANT ALFAPRO	500 g	COLD MILK
225 g	FRENCH CREAM ALFAPRO	100 g	NATURAL GEL CAULINTER
15 szt.	TARTALETS BODIES		FRESH FRUITS FOR DECORATION



A METHOD OF PREPARING

- 1 On the underside of the bodies of crispy dough put roasted blackcurrant.
- 2 On medium rotation whisk chilled milk and French cream for about 3-4 minutes.
- 3 Sprinkle cupcakes with finished cream.
- 4 Decorate with fresh fruit and then cool.
- 5 After cooling, gently gel the cupcakes heated glaze Caulinter.

Bon appétit!

Smacznego

