

Tartlets with fruit

INGREDIENTS

150 g ROASTED BLACKCURRANT
ALFAPRO

225 g FRENCH CREAM ALFAPRO

15 szt. TARTALET'S BODIES

500 g COLD MILK

100 g NATURAL GEL CAULINTER

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 gell the cupcakes heated glaze Caulinter.

Bon appétit!

Smacznego



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