

Nooki-Mint Tartlet



Difficulty



Products

- Sacher Blanca
- Nooki Amargo
- Nevada



Cooking
Tools

- Hand Mixer
- Spatula
- Pastry bag

SABLÉ DOUGH

	Ingredients	Cooking Method
1000 g. 863 g. 335 g. 100 g. 2000 g. c/s c/s	Nevada Sugar Butter Whole egg Milk Flour W200 Vanilla Salt	Mix with spatula. Cream the butter with the sugar. Continue adding the egg little by little until it is incorporated into the dough. Add a pinch of salt and vanilla. Incorporate the flour. All the ingredients at room temperature.

SACHER MINT

	Ingredients	Cooking Method
500 g. 50 g.	Sacher Blanca Mint leaves gently crushed	Mix Sacher with mint.

ASSEMBLY AND FINISHING

Fill half of the tartlet with **Sacher Menta** and leave to rest in refrigerator. Finish filling it with **Nooki Amargo**. Decorate as desired.

Nooki Amargo
Sacher Menta
Sablé Dough

