

Dulce de Leche Tartlet



Difficulty



Products

- Les Crèmes Dulce de Leche
- Nevada
- Miravet
- Apollo Coconut



Cooking Tools

- Mixer
- Spatula
- Pastry bag

SABLÉ DOUGHT

	Ingredients	Cooking Method
1000 g. 863 g. 335 g. 100 g. 2000 g. c/s c/s	Sugar Nevada Butter Whole egg Milk Flour W200 Vainlla Salt	Blender with the spatula. Cream the butter with sugar. Little by little, add eggs to combine them with the dough. Add a pinch of salt and vanilla. Incorporate the flour. All the ingredients at room temperature.

COCONUT GANACHE

	Ingredients	Cooking Method
400 g. 210 g. 280 g. 40 g.	Apollo Coconut Miravet White Cream Roasted grated coconut	Heat Apollo Coconut and add Miravet white chocolate mixing it with turmix. Add cold white cream and the grated coconut.

ASSEMBLY AND FINISHING

Fill up the tartlets with Coconut Ganache. Decorate with **Les Crèmes Dulce de Leche**.

Les Crèmes D. Leche
Sablé Dough
Coconut Ganache

