

# Tartlet Yogurt, Red berries and Chocolate



Difficulty ★★★★★



Products

- Sugar Nevada
- Les Crèmes Yogurt
- Inverted Sugar
- Mara
- Moorea Arándanos



Tools

- Silicone Mould
- Spatula
- Mixer
- Pastry bag

## SABLÉE CHOCOLATE DOUGH

	Ingredientes	Elaboración
1000 g. 865 g. 335 g. 100 g. 2000 g. c/s g. 80 g.	<b>Nevada sugar</b> Butter Whole egg Whole Milk Flour W200 Vanilla and salt <b>Cocoa Powder 22/24</b>	Cream the butter with <b>sugar Nevada</b> . Little by little, add eggs and milk to combine them with the dough. Add a pinch of salt and vanilla. Incorporate the flour and <b>Cocoa Powder 22/24</b> . Cut and shape. Work all ingredients at room temperature. Bake: 180°C Time: 20 minutes

## GELIFIED YOGURT

	Ingredientes	Elaboración
500 g. 100 g. 11 g.	<b>Les Crèmes Yogurt</b> Whole Milk Gelatine sheets	Heat and mix the milk and <b>Les Crèmes Yogurt</b> , add the previously hydrated gelatine sheets, fill moulds and freeze.

## MILK CHOCOLATE GANACHE

	Ingredientes	Elaboración
250 g. 25 g. 410 g. 50 g.	Cream 35% M.G. <b>Inverted Sugar</b> <b>Mara Milk Chocolate</b> Butter	Boil the cream with the <b>Inverted sugar</b> and pour over the <b>Mara</b> milk chocolate. Add the butter.

## Assembly and finishing

Fill the tartlet a thin layer of **Moorea Arándanos** and another of Gelified Yogurt. Finish filling the tartlet with Milk Chocolate Ganache and decorate to taste.

