



DISPLAY CONDITIONS

Ambient



CATEGORY

Pâtisserie



OCCASION

Afternoon Tea, BBQ, Celebration,  
Festive, Summer



FINISHED PRODUCT

Danish, Dessert, Sweet Food,  
Sweet Good

# YUZU PINEAPPLE COCONUT CHOCOLATE TART

## INGREDIENTS

Group A

Ingredient  
Chocolate Tartlet

KG

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Total Weight: 0.000

Group B

Ingredient  
BAKELS LES FRUITS PINEAPPLE COCONUT

KG

0.150

Total Weight: 0.150

### Group C

Ingredient	KG
Yuzu Cream Filling	0.250
Cream	0.060
<b>Total Weight:</b>	<b>0.310</b>

### Group D

Ingredient	KG
Cream	0.150
Liquid Glucose	0.020
Compound Vanilla with Seeds	0.015
Dark Chocolate	0.130
Cream	0.300
<b>Total Weight:</b>	<b>0.615</b>

## METHOD

1. Prepare basic chocolate tarts
2. With a piping bag, pipe a thin layer of Bakels Pineapple Coconut inside the tart 50% full
3. In a mixing bowl, combine Yuzu Crème Filling and whipped cream and make a smooth texture then pipe the second 50%
4. Use a spatula to make the surface even
5. Prepare the chocolate cream in advance of minimum 2 hours by:  
Boil fresh cream and glucose and pour over the dark chocolate and emulsify well
6. Then incorporate the liquid fresh cream inside and chill for minimum of 2 hours
7. After that, you can whip the crème in a mixer to your preferred texture and pipe it on top of the tart
8. Garnish to your liking