

# TARTLETS (2/2) - Trendy flavours -



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# TARTLETS

## - Classic flavours -

### APPLICATION RECIPE - BISCUIT

880934	Flour	512.00 g
880938	Sugar	164.00 g
880946	Margarine	266.00 g
330261	Salt	3.00 g
881016	Egg yolks	4 yolks
	<b>Flavour(s)</b>	<b>QS</b>
	Water	51.00 g
TOTAL		1000.00 g

### OPERATIVE INSTRUCTIONS

- 1°) Beat the egg yolks with the sugar then add water to create a foam texture (mix 1).
- 2°) Sift the flour and salt into a large mixing bowl. Roughly break the butter in small chunks and add them to the bowl. Pulse the mixture together until it resembles fine breadcrumbs (mix 2).
- 3°) Make a well in the bowl and pour in the ingredients from mix 1 (egg yolks/sugar/water).
- 4°) Mix until you have a firm rough dough.
- 5°) Cover with cling film and leave to rest for 30 mins in the fridge.
- 6°) Bake at 180°C for 15 minutes.



### FLAVOUR - BISCUIT

1) LN 15776 – Vanilla flavour or natural flavour  
Recommended dosage → 3 g/kg

or

2) LA 08261/2 – Condensed cooked milk flavour  
Recommended dosage → 2 g/kg

# TARTLETS

## - Classic flavours -

### APPLICATION RECIPE – PECTINIC FILLING

880938	Sugar	307.30 g
331293	Glucose syrup	430.20 g
882681	Yellow pectin	8.60 g
882682	Superfine sugar	43.00 g
	<b>Flavour(s)</b>	<b>QS</b>
	Colouring agent(s)	QS
330288	Citric acid MH	QS
	Water	210.90 g
TOTAL		1000.00 g

### OPERATIVE INSTRUCTIONS

- 1°) Mix superfine sugar and pectin (mix 1).
- 2°) Heat the water and slowly add the powder from mix 1. Boil and stir 2 min.
- 3°) Dissolve the sugar. Add the first half of the glucose syrup and heat at 115°C.
- 4°) Blend in the second half of the glucose syrup and keep warm, in a bain-marie, in order to add the flavours and colouring agents.



# TARTLETS

## - Trendy flavours -

### *MIRABELLE PLUM*

330288  
552115

*Citric acid* → 5 g/kg  
*Beta carotene E160a* → 0.2 g/kg

## NATURAL FLAVOURS

### Flavour for biscuit

LN 15776 – Vanilla flavour or natural flavour  
Recommended dosage → 3 g/kg

+

### Flavour for filling

LN 15468 – Mirabelle plum flavour 28.8%Vol. or natural flavour  
Recommended dosage → 2 g/kg



## FLAVOURS

### Flavour for biscuit

LA 08261/2 – Condensed cooked milk flavour  
Recommended dosage → 2 g/kg

+

### Flavour for filling

LA 15467 – Mirabelle plum flavour  
Recommended dosage → 2 g/kg



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# TARTLETS

## - Trendy flavours -

### *PEACH*

330288  
552115

*Citric acid* → 5 g/kg  
*Beta carotene E160a* → 1 g/kg

### NATURAL FLAVOURS

#### Flavour for biscuit

LN 15776 – Vanilla flavour or natural flavour  
Recommended dosage → 3 g/kg

+

#### Flavour for filling

LN 18217 – Peach flavour 67.2%Vol. or natural flavour  
Recommended dosage → 2 g/kg



### FLAVOURS

#### Flavour for biscuit

LA 08261/2 – Condensed cooked milk flavour  
Recommended dosage → 2 g/kg

+

#### Flavour for filling

LA 17006 – Peach flavour  
Recommended dosage → 1.5 g/kg



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# TARTLETS

## - Trendy flavours -

### *BLUEBERRY*

330288  
551421

*Citric acid* → 5 g/kg  
*Anthocyanin grape E163* → 3 g/kg

## NATURAL FLAVOURS

### Flavour for biscuit

LN 15776 – Vanilla flavour or natural flavour  
Recommended dosage → 3 g/kg

+

### Flavour for filling

LN 13224 – Blueberry flavour or natural flavour  
Recommended dosage → 4 g/kg



## FLAVOURS

### Flavour for biscuit

LA 08261/2 – Condensed cooked milk flavour  
Recommended dosage → 2 g/kg

+

### Flavour for filling

LA 16595 – Blueberry flavour  
Recommended dosage → 0.8 g/kg



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# TARTLETS

## - Trendy flavours -

### *CHERRY*

330288

*Citric acid* → 6 g/kg

660465

*Elderberry concentrated juice* → 2 g/kg

551421

*Anthocyanin grape E163* → 3 g/kg

### NATURAL FLAVOURS

#### Flavour for biscuit

LN 15776 – Vanilla flavour or natural flavour

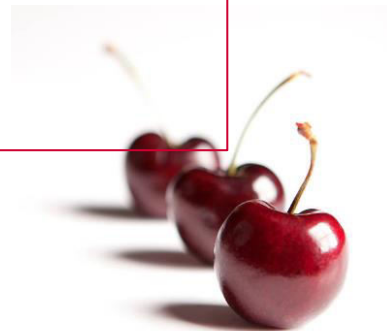
Recommended dosage → 3 g/kg

+

#### Flavour for filling

LN 15442 – Cherry flavour or natural flavour

Recommended dosage → 1.5 g/kg



### FLAVOURS

#### Flavour for biscuit

LA 08261/2 – Condensed cooked milk flavour

Recommended dosage → 2 g/kg

+

#### Flavour for filling

LA 09590 – Cherry flavour

Recommended dosage → 1 g/kg



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# TARTLETS

## - Trendy flavours -

### *FINGER LIME*

330288  
552115

*Citric acid* → 8 g/kg  
*Beta carotene E160a* → 0.5 g/kg

### NATURAL FLAVOURS

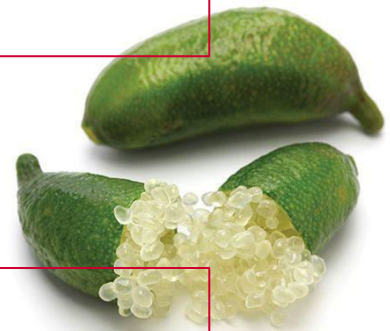
#### Flavour for biscuit

LN 15776 – Vanilla flavour or natural flavour  
Recommended dosage → 3 g/kg

+

#### Flavour for filling

LN 15078 – Finger lime flavour 91.5%Vol. or natural flavour  
Recommended dosage → 1.5 g/kg



### FLAVOURS

#### Flavour for biscuit

LA 08261/2 – Condensed cooked milk flavour  
Recommended dosage → 2 g/kg

+

#### Flavour for filling

LA 15080 – Finger lime flavour 91.3%Vol.  
Recommended dosage → 1.5 g/kg



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