



## RASPBERRY MILLIONAIRES CARAMEL TART

### INGREDIENTS

#### Group : Pastry

Ingredient	KG
Biscuit flour	1.000
Shortening	0.250
Butter	0.250
Caster sugar	0.250
Water	0.125
<b>Total Weight:</b>	<b>1.875</b>

#### Group : Filling

Ingredient	KG
<u>Raspberry Millionaires Caramel PF</u>	1.200
<b>Total Weight:</b>	<b>1.200</b>

#### Group : Topping/Decoration

Ingredient	KG
<u>Ruby Truffle</u>	0.300
Freeze-dried raspberries	-
<b>Total Weight:</b>	<b>0.300</b>



### DISPLAY CONDITIONS

Ambient



### CATEGORY

Patisserie



### OCCASION

Summer



### FINISHED PRODUCT

Sweet Good

## METHOD

### Pastry

1. Make the pastry and scale at 150g into 3" tart moulds.
2. Bake blind at 180°C for approx. 20 minutes.
3. Allow to cool.

### Filling/Topping/Decoration

1. Pour 100g of warmed Raspberry [Millionaires Caramel](#) into each pastry shell.
2. Allow to set for at least 30 minutes.
3. Pour 25g of melted Ruby Truffle over the caramel and immediately sprinkle over the freeze dried raspberries.
4. Allow to set in the fridge for at least 30 minutes.