



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Patisserie



## OCCASION

Valentine's Day



## FINISHED PRODUCT

Confectionery, Fruit Tart, Sweet  
Good

# VALENTINE'S TARTS

## INGREDIENTS

### Group 1

Ingredient	KG	%
<b>Multimix Cake Base</b>	1.000	100.00
Almond paste	0.400	40.00
Egg	0.366	36.60
Vegetable oil	0.300	30.00
Water	0.230	23.00
<b>Total Weight:</b>	<b>2.296</b>	

## METHOD

1. Line individual heart tins with sweet paste and pipe raspberry jam into base.
2. Add all ingredients into a bowl fitted with a beater.
3. Mix for 1 minute on low speed.
4. Scrape down.
5. Mix for 5 minutes on medium speed.
6. Pipe a thin layer of batter onto jam.
7. Bake at 175°C for 25-30 minutes.
8. Once cool, pipe a thin layer of made-up **Enbelett Superior Cold Custard** on top.
9. Place whole raspberries on top, dust with sweet snow and dress with a Valentine's sugar rose to finish.