



## Tartelettes with Choco Ganache

The FunCakes Deco Melts with Choco Flavour offer endless possibilities and are also perfect for these delightful Tartelettes Choco Ganache. Prepare the choco ganache using the Deco Melts and heavy cream, and finish them off with various swirls and piping techniques for a stunning result. An absolute must for every choco lover!

## Boodschappenlijstje

	FunCakes Mix for Cookies 500 g F10110 €4.75		FunCakes Mix voor Enchanted Cream® 450 g F10130 €7.35
	FunCakes Deco Melts - Dark Choco Flavour - 250g F25340 €4.79		FunCakes Food Colour Gel Red Earth 30 g F44220 €0.71
	FunCakes Food Colour Gel Old Rose 30 g F44210 €3.55		FunCakes Food Colour Gel - Eucalyptus 30g F44240 €3.55
	FunCakes Food Colour Gel Light Beige 30 g F44185 €3.55		FunCakes Metallic Sugar Rods XL Light Gold 70 g F52600 €3.99
	FunCakes Nonpareils Gold 80 g F51985 €2.79		FunCakes Decorating Bags 41 cm pk/10 F85110 €3.79
	Wilton Standard Adaptor/Coupler 03-3139 €1.35		Wilton Decorating Tip #4B Open Star Carded 02-0-0159 €2.35
	Wilton Decorating Tip #032 Open Star Carded 02-0-0155 €1.69		Wilton Decorating Tip #022 Open Star Carded 02-0-0295 €1.69



Wilton -Wide Glide- Rolling Pin 50cm

02-0-0197  
€28.19

## Ingredients

- FunCakes Mix for Koekjes 500 g
- FunCakes Mix for Enchanted Cream® 150 g
- FunCakes Deco Melts Dark Choco Flavour 150 g
- FunCakes Food Colour Gel Old Rose
- FunCakes Food Colour Gel Light Beige
- FunCakes Food Colour Gel Red Earth
- FunCakes Food Colour Gel Eucalytus
- FunCakes Nonpareils Gold
- FunCakes Metallic Sugar Rods XL Light Gold
- 150 ml milk
- 150 ml heavy cream
- 150 g unsalted butter
- 1 egg (approx. 50 g)

## Supplies

- FunCakes Decorating Bags 41 cm pk/10
- 2x Wilton Standard Adaptor/Coupler
- Wilton Decorating Tip #4B Open Star Carded
- Wilton Decorating Tip #032 Open Star Carded
- Wilton Decorating Tip #022 Open Star Carded
- Wilton -Wide Glide- Rolling Pin 50cm
- Silikomart Kit Mini Tarte Twist Set/6
- Baking Paper
- Plastic Foil

## Step 1: Make the dough for the tartelettes

Prepare 150 grams of the FunCakes Mix for Cookies as indicated on the packaging, wrap it in plastic wrap, and let it firm up in the refrigerator for at least an hour.

## Step 2: Bake the tartelettes

Line a baking tray with a sheet of baking paper and preheat the oven to 180°C (convection oven 160°C).

Quickly knead the chilled dough until smooth and roll it out on a floured work surface to a thickness of 2-3 mm. Use the cutters from the set to cut circles from the dough and place the dough circles, along with the ring, on the baking tray.

Cut strips of dough approximately 2 cm wide and 30 cm long using a sharp knife. Place the strips of dough along the inner edge of the cutter and join the seams. Trim off any excess dough that sticks out above the edge with a sharp knife. Place the tray in the refrigerator for 15 minutes before baking.

Bake the tartelettes for about 14-16 minutes until golden brown and cooked through. Let them cool in the ring and carefully remove them afterward.

### **Step 3: Make the choco ganache**

Heat 150 ml of heavy cream until it is just below boiling, then remove it from the heat and stir in 150 grams of FunCakes Deco Melts Dark Choco Flavour. Let this cool until it thickens slightly but is still pourable. Fill a piping bag with the ganache and fill the tartelettes. Allow the ganache to set in the refrigerator for 30 minutes.

### **Step 4: Prepare the Enchanted Cream®**

Prepare 150 grams of FunCakes Mix for Enchanted Cream® as indicated on the packaging and divide it into 4 portions. Colour each portion of cream with the colour gels.

### **Step 5: Decorate the choco tartelettes**

Prepare the piping bags with the nozzles. Decorate the tartelettes as desired with the cream and finish with the sprinkles and sugar rods.

### **Step 6: Enjoy these delicious Tartelettes with Choco Ganache!**

This recipe is made possible by FunCakes.