



Recipe Salted Caramel Tartelettes

Bake delicious tartelettes, add a surprising salted caramel filling and decorate with apple and almond flakes. Bake tartelettes yourself with this Deleukstetaartenshop recipe.

Boodschappenlijstje



Patisse Mini Quiche Pan Round -Loose
Bottom- 10cm

P3543

€5.29



JEM Large Plain Round Savoy Nozzle
#3R

NZ3R

€2.35

Other materials for salted caramel tartelettes:

- 200 + 250 gram soft unsalted butter
- 1 egg
- 25 ml water
- Flour to roll out on
- Sharp knife
- Apples
- Lemon juice
- Caramel paste

Prepare 500 gram FunCakes mix for Tartelettes as described on the packaging, roll the dough in plastic foil and let it rest in the fridge for an hour. Preheat the oven to 200°C (convection oven 180°C). Spray the baking forms with baking spray. Sprinkle the almond flakes on a baking tray and let it brown a bit in the oven for a few minutes. Knead the dough and roll out. Lay the baking forms on the dough and use a sharp knife to cut out the dough, 1,5 cm wider than the form. Drape the dough loosely in the form. Use a sharp knife to cut away the excess dough. Use a fork to prick holes in the bottom. Bake the tartelettes in about 15 minutes until light golden. Let them cool down outside the forms. Repeat the baking process with the remaining dough.

Beat 250 gram cream butter soft. Add the Sugar & Crumbs salted caramel sugar and mix at high speed for 5 minutes. Put the cream in a decorating bag with the round decorating tip. Put the caramel paste in a decorating bag, cut off a tip and cover the bottom of the tartelettes. Pipe swirls on top of the caramel paste with the salted caramel cream. Wash the apple, cut very thin slices and cover it with lemon juice to prevent colouring. Decorate the tartelettes with the almond flakes and apple slices.

Recipe for 10 tartelettes