



Speculoos Tartelettes

These spiced biscuit tartelettes have a rich taste and are delicious together with a cup of tea.

Boodschappenlijstje



FunCakes Mix voor Enchanted Cream®
450 g
F10130
€7.35



FunCakes Almond Paste 1:1 -250 g
F54400
€4.25



FunCakes Flavour Paste Caramel 100 g
F56120
€5.69



FunCakes Bake Release Spray 200ml
F54100
€4.99



Callebaut Chocolate Callets - Dark -
400g
CB556605
€15.25



Wilton Mini Springform set/3
03-0-0028
€15.05



Wilton Decorating Tip #1M Open Star
Carded
02-0-0151
€2.35



Patisse Parchment Paper Sheets
38x30cm pk/20
P01733
€3.85



PME Plastic Cutter Circle Set/6
PNR5
€4.09

Ingredients

- FunCakes Baking Mix for Cookies 500g
- FunCakes Mix for Enchanted Cream® 450g
- FunCakes Mix for Bavarois Natural 50g
- FunCakes Caramel Flavouring Paste 17g
- FunCakes Bake Release Spray 200ml
- FunCakes Almond paste 1:1 250g
- Callebaut Chocolate Callets - Sour- 400g
- 150g soft unsalted butter
- 60 + 50 ml water
- 250g whipped cream
- 50 ml milk
- 1 egg
- Handful of finely chopped almonds

Ingredients

- Wilton Rolling Stick with Rings 22.5cm
- Wilton Mini Springform Set/3
- Wilton Nozzle #1M Open Star
- Patisse Baking Paper Sheets 38x30cm pk/20
- PME Round Stick Set/6
- Brush
- Sharp knife

Step 1: Start making the dough

Knead 500g FunCakes mix for Cookies, 150g butter, 1 egg and into a dough. Add the speculaaskruiden to taste to the dough. Wrap the dough in plastic foil and place in the fridge for 1 hour. Preheat the oven to 180°C (hot-air oven 160°C).

Step 2: Make the bavarois

Whip the cream until it is lumpy. Put 50 grams of FunCakes mix for Bavarois Natural together with 17 grams of FunCakes Caramel Flavouring paste in a bowl and mix with 60 ml of water. Then carefully fold this into the whipped cream. Leave this to set in the fridge.

Step 3: Bake the tartlets until done

Line the springforms with baking paper and spray them with the baking sheet. Knead the dough and roll it out on a floured work surface to a thickness of about 3 mm. Cut out rounds with the cutter and place them on the bottom of the moulds. Then cut long strips 2 cm wide and line the moulds with these. Bake the tartelettes for about 12 min until golden brown. Let them cool in the springform tin.

Step 4: Melt the chocolate

Melt 50 g dark chocolate in the microwave. Use the brush to coat the bottom and the councils of the tartellete with chocolate. On top along the edge, push the chopped almonds into the chocolate and

place in the fridge to stiffen.

Step 5: Getting started with the almond paste!

Beat 250 grams of almond paste with 1 egg and put it in a piping bag. Cut off a tip and pipe a thin spiral of almond paste on the bottom. Put the bavaois in a piping bag with nozzle 1M and pipe generous rosettes on the sponge.

Step 6: Make the Enchanted Cream

Prepare 75 grams of FunCakes mix for Enchanted Cream as indicated on the packet. Fill a piping bag with nozzle 1M with the cream. Pipe a nice rosette of Enchanted Cream onto the bavaois. Decorate the tartelettes with browned shaved almonds and the chocrocks.

Place in the fridge until serving.

Number of tartelettes: 3 pieces.

Made possible by FunCakes