



## Recipe Chocolate Tartelettes

With the FunCakes mix for Tartelettes you can make endlessly different tartelettes. Knead some cacao powder through the dough to create chocolate tartelettes. With a filling of milk chocolate mousse is this delicious pastry ready to eat.

## Boodschappenlijstje

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Callebaut Chocolate Mousse Milk 800g

CB239126  
€21.55



Patisse Mini Quiche Pan Round Loose  
Bottom Ø10cm

P3543  
€5.55

Other materials for chocolate tartelettes:

- Big spoon of cacao powder
- 200 gram soft unsalted cream butter
- 1 egg
- 25 + 250 ml water
- Flour to roll out on
- Sharp knife
- Pure chocolate bar
- Grater

Prepare 500 gram FunCakes mix for Tartelettes as described on the packaging and knead through the dough cacao powder. Roll the dough in plastic foil and let it rest in the fridge for an hour. Prepare 200 gram milk chocolate mousse as described on the packaging and let it rest in the fridge for at least 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.

Put the chocolate mousse in a decorating bag with tip 1M and pipe dots in the tartelettes. Decorate with the almond flakes and grate some pure chocolate over them.

Recipe for 10 tartelettes.