

Recipes

Premium Plant-Based Tartlets



In collaboration with:



/masdeu/



Lemon Curd Tartlet

Straight-edge Plant-Based Tartlet, Sweet 50mm

Masdeu Reference: DIS313*

Ingredients

Frangipane

40 g *Be Better plant-based
Butter alternative*
100 g *Almond powder*
15 g *Flour*
65 g *Sugar*
5 g *Cornstarch*
2.5 g *Baking powder*
45 g *Soy milk*
2 g *Vanilla paste*

Lemon Curd

100 g *Lemon juice*
5 g *Lemon zest*
85 g *Water*
10 g *Cornstarch*
1.5 g *Agar*
4 g *Pectine NH*
115 g *Sugar*
100 g *Be Better plant-based
Butter alternative*

Lemon Jelly

100 g *Lemon juice*
160 g *Water*
65 g *Glucose*
70 g *Sugar*
6 g *Pectin NH*
2 g *Lime zest*

Elaboration

Frangipane

In the Kitchen Aid mix the dry ingredients together. Melt the plant-based butter alternative, blend with the soy milk and vanilla paste. Add this mix to the dry ingredients while mixing. Pipe 20 g in each tartlet. Bake the tart at 170 °C for 6 minutes.

Lemon Curd

Blend the dry ingredients with the water and lemon juice, then add the zests. Bring to a boil. Boil for a few minutes. Cool down to 35 °C. Blend together with the softened plant-based butter alternative until emulsified.

Lemon Jelly

Premix the pectin with the sugar (II), by using a handblender mix with the water. Combine all ingredients together, bring to a boil. Let it cool down completely.

Heat up again to 35 °C blend and add the zest.

Assembly

Pour the lemon curd on the frangipane, and fill it till 2 mm under the edge of the tartlet, let it set. Add the lemon jelly to cover.

*Suitable for vegans. Contains nuts. Does not contain lactose.

/masdeu/

Hazelnut Mandarine Tartlet

Straight-edge Plant-Based Tartlet, Cocoa 50mm

Masdeu Reference: DIS314*

Ingredients

Chocolate Frangipane

40 g *Be Better plant-based
Butter alternative*
100 g *Almond powder*
15 g *Flour*
65 g *Sugar*
5 g *Cornstarch*
2.5 g *Baking powder*
45 g *Soy milk*
2 g *Vanilla paste*
15 g *cocoa powder*

Mandarine Marmalade

775 g *Mandarine paste*
125 g *Mandarine puree or juice*
2 *Vanilla pods*
250 g *Sugar*
2 g *Yellow pectin*

Elaboration

Chocolate Frangipane

In the Kitchen Aid mix the dry ingredients together.
Melt the plant-based butter alternative, blend with the soy milk and vanilla paste. Add this mix to the dry ingredients while mixing.
Place in a piping bag.

Mandarine Marmalade

Use about 1.5 kg mandarins. Wash the mandarins very well.
Blanche 3 x 3 min in hot water (refresh water each time).
Followed by boiling them 2x 15 min in salted water. Cut the mandarine, take out the seeds and excessive skin and blend all together in a robot coupe of thermo mix till obtained a paste.
Scrape the vanille and combine with the pods to the mandarine paste.
Blend the pectine with 50g of the sugar into the mandarin juice. Mix all ingredients together and bring to a boil.
Set aside to cool down.

Assembly

Spread the marmalade over the tartlet. Pipe 30g of the frangipane on top of the marmalade. Place the halved hazelnuts on top.
Bake the tart at 170 °C for 6 minutes.
Once cooled down, brush the glaze over the hazelnuts.



Fruit Rouges Tartlet

Straight-edge Plant-Based Tartlet, Sweet 50mm

Masdeu Reference: DIS313*

Ingredients

Frangipane

40 g *Be Better plant-based
Butter alternative*
100 g *Almond powder*
15 g *Flour*
65 g *Sugar*
5 g *Cornstarch*
2.4 g *Baking powder*
45 g *Soy milk*
2 g *Vanilla paste*

Fruits Rouges Cremeux

350 g *Mixed berries purée*
20 g *Modified starch hot usage*
2 g *Agar*
30 g *Sugar*
7.5 g *Pectin NH*
3 g *Ice cream stabilizer (Pro-crema 5g)*
90 g *Be Better plant-based
Butter alternative*
150 g *Raspberry puree*

Topping

*Fruits rouges (raspberry, blueberry,
strawberry, fig, currant)*

Elaboration

Frangipane

In the Kitchen Aid mix the dry ingredients together. Melt the plant-based butter alternative, blend with the soy milk and vanilla paste. Combine both parts together while mixing. Pipe 20 g in each tartlet. Bake the tarts at 170 °C for 6 minutes..

Fruits Rouges Cremeux

Blend the first 6 ingredients together and bring to boil. Cool down to 35 °C and blend in the smooth plant-based butter alternative followed by the raspberry puree.

Assembly

Pipe the cremeux on top of the frangipane. Decorate with fruits rouges. Glaze the fruits with a natural glazing.



Fig Tartlet

Straight-edge Plant-Based Tartlet, Sweet 50mm

Masdeu Reference: DIS313*

Ingredients

Frangipane

40 g *Be Better plant-based
Butter alternative*
100 g *Almond powder*
15 g *Flour*
65 g *Sugar*
5 g *Cornstarch*
2.5 g *Baking powder*
45 g *Soy milk*
2 g *Vanilla paste*

Elaboration

Frangipane

In the Kitchen Aid mix the dry ingredients together.
Melt the plant-based butter alternative, blend with the soy milk and vanilla paste. Add this mix to the dry ingredients while mixing.
Pipe 20 g in each tartlet. Add fig pieces in each tartlet.
Bake the tart at 170 °C for 6 minutes.

Assembly

Sprinkle icing sugar on top. Decorate with fresh figs.



Exotic Fruits Tartlet

Straight-edge Plant-Based Tartlet, Sweet 50mm

Masdeu Reference: DIS313*

Ingredients

Frangipane

40 g *Be Better plant-based
Butter alternative*
100 g *Almond powder*
15 g *Flour*
65 g *Sugar*
5 g *Cornstarch*
2.5 g *Baking powder*
45 g *Soy milk*
2 g *Vanilla paste*

Mango & Passion Fruit Pastry Cream

80 g *Passionfruit puree*
200 g *Mango puree*
50 g *Soy milk*
30 g *Sugar*
18 g *Cornstarch*
70 g *Be Better plant-based
Butter alternative*

Topping

*Exotic fruits (pineapple, kiwi, mango,
papaya, dragon fruit) or mango
brunoise mixed with fresh lime zest.*

Elaboration

Frangipane

In the Kitchen Aid mix the dry ingredients together. Melt the plant-based butter alternative, blend with the soy milk and vanilla paste. Add this mix to the dry ingredients while mixing. Pipe 20 g in each tartlet. Bake the tart at 170 °C for 6 minutes.

Fruits Rouges Cremeux

Blend together the soy milk, purees, sugar and cornstarch. While constantly stirring, bring the mixture to a boil. Boil for at least 2 minutes. Add the plant-based butter alternative and blend to emulsify. Let it rest overnight

Assembly

Pipe the mango passion fruit pastry cream on top of the frangipane in the tartlets. Decorate with exotics fruits. Glaze with natural glazing.

*Suitable for vegans. Contains nuts. Does not contain lactose.

/masdeu/

Chocolate Nibs Tartlet

Straight-edge Plant-Based Tartlet, Cocoa 50mm

Masdeu Reference: DIS314*

Ingredients

Chocolate Frangipane

40 g *Be Better plant-based
Butter alternative*
100 g *Almond powder*
15 g *Flour*
65 g *Sugar*
5 g *Cornstarch*
2.5 g *Baking powder*
45 g *Soy milk*
2 g *Vanilla paste*
15 g *cocoa powder*

Chocolate Ganache

225 g *Soy milk*
35 g *Invert sugar*
1.5 g *Sea salt*
140 g *Chocolate 76%*
25 g *Be Better plant-based
Butter alternative*
30 g *Sunflower oil*
3 g *Lecithin*

Topping

Cocoa nibs

Elaboration

Chocolate Frangipane

In the Kitchen Aid mix the dry ingredients together. Melt the plant-based butter alternative, then blend with the soy milk and vanilla paste. Add this mix to the dry ingredients. Place in a piping bag (15 g each tartlet). Bake at 170 °C for 6 mins.

Chocolate Ganache

Warm up the soy milk, invert sugar, and salt. Pour on top the chocolate, lecithin, sunflower oil and the plant-based butter alternative. Blend with a stick blender to emulsify. Pour into the baked tartlets and let it set.

Assembly

Pour the chocolate ganache on top of the frangipane. Decorate with cacao nibs.



Blueberry Tartlet

Straight-edge Plant-Based Tartlet, Sweet 50mm

Masdeu Reference: DIS313*

Ingredients

Frangipane

40 g *Be Better plant-based
Butter alternative*
100 g *Almond powder*
15 g *Flour*
65 g *Sugar*
5 g *Cornstarch*
2.5 g *Baking powder*
45 g *Soy milk*
2 g *Vanilla paste*

Elaboration

Frangipane

In the Kitchen Aid mix the dry ingredients together. Melt the plant-based butter alternative, blend with the soy milk and vanilla paste. Add this mix to the dry ingredients while mixing. Pipe 30 g in each tartlet. Press the fresh blueberries in the frangipane and add the sliced almonds. Bake the tart at 170 °C for 6 minutes.

Assembly

Sprinkle icing sugar on top.



Straight-edge Plant-Based Tartlet, Sweet 50mm

Reference

DIS313

Description

Shortcrust

Sweet base

Plant-based

Moisture resistant

It can be baked

Technical Specifications

Units/box: 200

Dimensions: 17 x 50 mm

Lactose-free

Without Colouring

Characteristics

Produced with Plant-Based Butter alternative from Be Better My Friend.

Suitable for oven with low temperatures. At first it softens, but when it cools it hardens.

Suitable for freezing.

Applications

Works perfect as a sweet appetizer.

It is very crunchy. It has thick walls that support weight and moisture.

Different sizes also available in sweet bases: 38mm and 80mm.



Straight-edge Plant-Based Tartlet, Cocoa 50mm

Reference

DIS314

Description

Shortcrust

Sweet base

Plant-based

Moisture resistant

It can be baked

Technical Specifications

Units/box: 200

Dimensions: 17 x 50 mm

Lactose-free

Without Colouring

Characteristics

Produced with Plant-Based Butter alternative from Be Better My Friend.

Suitable for oven with low temperatures. At first it softens, but when it cools it hardens.

Suitable for freezing.

Applications

Works perfect as a sweet appetizer.

It is very crunchy. It has thick walls that support weight and moisture.

Different sizes also available in sweet bases: 38mm and 80mm.

