

Sugar fudge tarlet, vanilla, bacon |

Recipe for 30 tartelettes



Description

Gourmet vanilla-sugar tartlet with crunchy bacon bits.

Note

These tarts can be frozen.

Ingredients

Sweet pastry

- 175 Gr Butter
- 95 Gr Icing sugar
- 450 Gr Flour
- 70 Gr Egg white

Tarlet filling

- 150 Ml Cream 35%
- 150 Ml Milk
- 500 Gr Brown sugar
- 200 Gr Salted butter
- 5 Ml Vanilla extract
- 8 Gr Agar-agar

Finish

- 150 Gr Bacon

Preparation

- Preparation time **90 mins**
- Preheat your **Oven** at **375 F°**
- Resting time **30 mins**

Sweet dough

Sift flour and powdered sugar. Cut the cold butter into small cubes.

Pour the sifted dry ingredients into the bowl of the mixer (either by hand or with a sheet of paper in

the mixer), and knead until the dough is sandy (like a fine crumble).

Then pour in the egg white, finalizing the mixture to form a dough. Drop the dough onto the table, and continue to knead with the palm of your hand to finalize the homogenization of the dough.

Divide the dough into 30 pieces. Press the dough into the bottom of the molds using a tartelette pusher and your fingertips. Once the tartlet molds are darkened, leave them in the fridge for around 20 minutes.

Bake the tartlets in a preheated oven for 14 minutes.

Leave to cool, then turn out.

Tarlet filling

In a saucepan, bring all ingredients to the boil for 2 minutes.

Pour into baked tart shells.

Leave to cool for at least 1 hour in a cool place before serving.

Assembly

Remove the tartlets from the oven 30 minutes before serving, and sprinkle with bacon bits.

Bacon

Cook the bacon until crisp. Place on kitchen paper and chop finely.

Bon appétit!