

HAITOGLOU BROS S.A.

PACKAGED FOODS



GRISTLY TARTS WITH PRALINE SPREADS

INGREDIENTS

- 250 gr of unsalted butter
- 125 gr of caster sugar
- A pinch of salt
- 2 medium eggs
- Any flavoring you prefer
- (vanilla, cress, aniseed, orange zest, lemon, bergamot)
- 500gr flour (soft)
- 3 gr bakin powder

PREPARATION

In ambient temperature we mix the butter, caster and the salt until puffy. Add the eggs one by one and mix until unified.

Reduce the speed of the mixer, add the flour and bakin powder and continue mixing until the dough gets separated. Put the dough into cling film and leave in the fridge to rest for about 5 hours. Put back in the mixer the next day.

With this dough we make tarts which we can fill with any praline spread we like (cocoa, vanilla, strawberry, hazelnut or banana)

Cover the top with chocolate glaze and decorate according to the filling, placing pieces of strawberry, banana, hazelnut or fruits generally.