Tartelette Kiwi & jalapeño Meringue



Used bresc products



Bresc Kiwi and Jalapeño Salsa 1000g

Ingredients

24-30

Kiwi Cream

- 250g Butter
- 200g Sugar
- 40g Glucose
- 2 Eggs
- +/-200g Bresc Kiwi & Jalapeño salsa
- 1 Lemon

Meringue Italienne

- 250g egg white
- 400g Sugar
- 150g Water

Croute (tartelette)

- 250g Butter
- 150g Sugar
- 450g flour
- 2 Eggs

Preparation method

Kiwi cream

Bring the butter, sugar and kiwi & jalapeño salsa to the boil. When it boils add the eggs and nap. Reserve and leave to cool.

Italian foam

Beat the egg whites to a foam and when it reaches 120°C, pour in the boiled sugar in a fine thread. Leave to beat until cooled.

Tartelette

Mix all ingredients together well (chill and rest for 12h). Roll out and frost. Bake at 180°C - 8/14 min.

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