

Mini Tartelette

Ingredients

Flour	1000 g
Water	350 g
Yeast	60 g
Salt	15 g
Sugar	120 g
Soft'r Alpaga	15 g
Milkpowder	30 g
Aristo Pan	80 g
Butter	80 g
Egg	100 g
Vivafil Blueberry	600 g

Mixing spiral: 3 min. slow and 4 min. fast without fat, then 3 min. slow and 4 min. fast, meanwhile adding the fats.

Dough temperature: 26°C

Roll out: at 1 mm and cover round molds of 6 cm.

Make up: press the dough in the molds, put 30 gr **Vivafil Blueberry**. Glaze the sides with **Sunset Glaze** and close with the remaining dough.

Final fermentation: 60 min. at 28°C 80% HR.

Decoration before baking: brush with **Sunset Glaze**.

Oven temperature: 220°C top 220°C down.

Baking time: 8 min. of which the final 3 min. with open damper.

Filling

For this application we used **Vivafil Blueberry**.

