

Assorted Tarts

Mauri Non-Dairy Whip Topping



Ingredients:

	Weight (g)
Passion Fruit	
Mauri Non-Dairy Whip Topping	150
Passion fruit filling	50
Chocolate Orange	
Mauri Non-Dairy Whip Topping	150
Dark Chocolate (button)	150
Orange emulco	5
Orange oil	2 drop
Chocolate Raspberry	
Mauri Non-Dairy Whip Topping	150
Dark Chocolate (button)	150
Chocolate	
Mauri Non-Dairy Whip Topping	150
Dark Chocolate (button)	150

Production Method:

Passion Fruit

1. Whip Non-dairy Whip Topping until soft peak, add in passion fruit filling and mix until homogeneous.
2. Using nozzle pipe cream on top tarte and decoration as desired.

Chocolate Orange

1. Prepared a pot with water, add in all ingredients into a bowl using double boil until chocolate melted.
2. Pour chocolate ganache into tarte and set at chill.
3. Top using non-dairy pipe as desired and using orange slice to decoration.

Chocolate Raspberry

1. Prepared a pot with water, add in all ingredients into a bowl using double boil until chocolate melted.
2. Pour chocolate ganache into tarte and set at chill.
3. Top using fresh raspberry to decoration.

Chocolate

1. Prepared a pot with water, add in all ingredients into a bowl using double boil until chocolate melted.
2. Pour chocolate ganache into tarte and set at chill.
3. Top using jelly to decoration.



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