

Apple Cinnamon Tartlet

An elegant dessert featuring Andros Professional Apple Cinnamon Fruit Filling, encased in a cream cheese mousse shaped like a glossy red apple, paired with a tartlet base and graham cake for a refined twist on classic flavors.

INGREDIENTS

- 300g (10.5oz) **ANDROS Professional Apple Cinnamon Filling**
- Chocolate leaves – for garnish
- Chocolate stems – for garnish

Cream Cheese Mousse

- 150g (5.3oz) Milk
- 100g (3.5oz) Sugar
- 226g (8oz) Cream cheese
- 150g (5.3oz) Whipped cream
- 5g (1 tsp) Vanilla
- 2g (.4 tsp) Salt
- 2 Sheets Gelatin
- 3 Egg yolks

Mirror Glaze

- 300g (10.5oz) Sugar
- 175g (6oz) Water
- 275g (9.7oz) Sweetened condensed milk
- 350g (12.3oz) White chocolate
- 5 Sheets Gelatin
- Red Food Coloring

Tartlet Dough

- 180g (6.3oz) All-purpose flour
- 113g (4oz) Unsalted butter
- 25g (0.75oz) Water
- 5g (1 tsp) Sugar
- 5g (1 tsp) Salt



FEATURED INGREDIENT



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Graham Cake

- 150g (5.3oz) Unsalted butter
- 250g (8.8oz) Sugar
- 150g (5.3 oz) All-purpose flour
- 12g (0.4 oz) Baking powder
- 50g (1.5oz) Whole milk
- 100g (3.5oz) Graham cracker crumbs
- 25g (0.9oz) Finely chopped pecans
- 2 Eggs
- 2g Salt
- 1 Pinch Cinnamon

Makes 8 Tartlets / ~2.37”

INSTRUCTIONS

Cream Cheese Mousse

1. Heat milk over medium heat.
2. Whip together eggs yolks and sugar until thick and voluminous.
3. Temper milk with yolk mixture and return to heat. Cook until thick, stirring continually.
4. Stir in bloomed gelatin, vanilla, salt and cream cheese.
5. Strain through a sieve and cool over an ice bath.
6. Once cool, fold in whipped cream and transfer to a piping bag.

Mirror Glaze

1. Bring sugar and water to a boil, then reduce heat.
2. Add sweetened condensed milk and bloomed gelatin.
3. Pour mixture over white chocolate and let sit for 1 minute.
4. Blend with an immersion blender, adding red food coloring to desired shade.
5. Strain through a sieve and hold at 90°F (32°C) for glazing.

Tartlet Dough

1. Cream together butter and sugar until light and fluffy.
2. Add eggs one at a time, scraping down the bowl between additions.
3. Fold in sifted flour, baking powder, salt, and cinnamon.

4. Incorporate milk, then fold in graham cracker crumbs and pecans.

5. Transfer batter to a piping bag.

Assembly

1. Pipe cream cheese mousse halfway up a 3D apple silicone mold and using the back of a spoon, push the mousse up the sides of the mold.

2. Pipe Andros Professional Apple Cinnamon Fruit Filling into the center, leaving room at the top.

3. Cover with the remaining mousse, level, and freeze until firm.

4. Unmold and glaze apples with red mirror glaze.

5. Par-bake tartlet shells, fill tartlets one-quarter with Andros Professional Apple Cinnamon Fruit Filling, then one-quarter with graham cake batter. Bake until finished.

6. Once cooled, gently place a glazed apple on top of each tartlet.

7. Garnish with chocolate leaves and stems for a realistic apple finish.