

Raspberry Caramel & Mousse Tartlet

ANDROS Professional brings a bright, indulgent twist to this buttery raspberry caramel tartlet. A tender sucrée dough shell bakes to delicate crispness, cradling silky caramel and light, airy mousse, while vibrant ANDROS Raspberry Spreads adds lively, fruit-forward notes. Rich, refined, and elegant!

INGREDIENTS

Sucrée Dough

- 42 g (1.4 oz) Powdered Sugar
- 83 g (2.9 oz) Butter
- 1 Egg
- 166 g (5.8 oz) Cake Flour
- 2 g (1/3 tsp) Salt

Raspberry Caramel

- 75 g (2.6 oz) **ANDROS Raspberry Spreads**
- 28 g (1 oz) Butter
- 100 ml (3.3 fl oz) Warmed Heavy Cream
- 100 g (3.5 oz) Caster Sugar
- ½ tsp Salt
- ½ tsp Vanilla

Raspberry Mousse

- 150 g (5.2 oz) **ANDROS Raspberry Spreads**
- 2.5 sheets Gelatin
- 148 ml/(5 oz) Heavy Cream
- 60 g (2.1 oz) Sugar
- 50 ml (1.6 fl oz) Water
- 60 g (2.1 oz) Egg Whites

Raspberry Glaze

- 75g (2.6 oz) **ANDROS Raspberry Spreads**
- 56 g (2 oz) Andros Chef Raspberry Purée*
- 8g (.2 oz) Pectin

*<https://www.whitetoque.com/product/andros-raspberry-puree/>



FEATURED INGREDIENT



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INSTRUCTIONS

Sucrée Dough

1. Cream together butter and sugar.
2. Scrape down bowl and add in egg.
3. Add dry ingredients; wrap and chill.
4. Roll out 6-inch tart shell and chill.
5. Blind bake @ 350°F for approximately 15 minutes.
6. Egg wash and bake again for 5 minutes.

Raspberry Caramel

1. Make a dry caramel with the sugar and stir in butter and cream.
2. Once caramel starts to cool down stir in Raspberry Spreads, vanilla, and salt.
3. While still warm, pour into base of tart shell.

Raspberry Mousse

1. Heat Raspberry Spreads, stir in gelatin until melted, strain and set aside to cool.
2. Whip heavy cream, set aside.
3. Make an Italian meringue with remaining ingredients and fold together all 3 mixtures.
4. Pour into silicone mold, allow to set in the fridge for 8 hours and transfer to freezer.
5. Once frozen, remove from mold and set on caramel layer of tart.

Raspberry Glaze

1. Heat together all ingredients, strain.
2. Drizzle over tart.

Yield: One 6" Tart Shell