



# CHOCOLATE TARTLET

## INGREDIENTS

- ☉ Whipped cream
- ☉ Cocoa powder
- ☉ Dark chocolate shavings

## METHOD

- 1 Fill the cocoa tartlet base generously with whipped cream.
- 2 Add cocoa powder on top.
- 3 Top one side with chocolate shavings.

## PRODUCT INFO

2104747 

COCOA TARTLET BASE CHOCOLATE FILLING



 76g

 Ø 8.2cm

 2x14

 96

 6hrs. in the refrigerator (4-7°C)

THAW & SERVE

Cocoa flavoured shortcrust pastry case made with pure butter, filled with Belgian milk chocolate mousse.



  
**La Lorraine**  
*Baking passion*



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