

## TARTELETTE KIWIS & JALAPEÑO MERINGUE



### USED BRESC PRODUCTS



Bresc Kiwi and Jalapeño  
Salsa 1000g

### INGREDIENTS

24-30 

#### Kiwi Cream

- 250g Butter
- 200g Sugar
- 40g Glucose
- 2 Eggs
- +/-200g Bresc Kiwi & Jalapeño salsa
- 1 Lemon

#### Meringue Italienne

- 250g egg white
- 400g Sugar
- 150g Water

#### Croute (tartellette)

- 250g Butter
- 150g Sugar
- 450g flour
- 2 Eggs

### PREPARATION METHOD

#### Kiwi cream

Bring the butter, sugar and kiwi & jalapeño salsa to the boil. When it boils add the eggs and nap. Reserve and leave to cool.

#### Italian foam

Beat the egg whites to a foam and when it reaches 120°C, pour in the boiled sugar in a fine thread. Leave to beat until cooled.

#### Tartellette

Mix all ingredients together well (chill and rest for 12h). Roll out and frost. Bake at 180°C - 8/14 min.