

Americano: Tartelette

made by William Dekker



Recipe

Short pastry

| | |
|-----------------|------|
| Flour | 900g |
| Butter | 640g |
| Sugar | 560g |
| Eggs | 200g |
| Salt | 6g |
| Coffee powder | 5g |
| Black colouring | 5g |
| Cocoa powder | 25g |

Totaal

Short pastry

Coffee Cake

| | |
|-------------------|------|
| Eggs | 660g |
| Sour cream | 496g |
| All purpose flour | 595g |
| Sugar | 595g |
| Baking powder | 7g |
| Baking soda | 7g |
| Salt | 11g |
| Butter | 510g |

Totaal

Coffee Cake

Coffee syrup “americano”

| | |
|---------------|------|
| Espresso | 100g |
| Water | 100g |
| Sugar | 100g |
| Totaal | |

Coffee syrup “americano”

Cream cheese icing

| | |
|---------------------------|-------|
| Philadelphia Cream cheese | 1360g |
| Powdered sugar | 900g |
| Butter | 226g |
| Shortening | 226g |
| Totaal | |

Cream cheese icing

Coffee Jelly

| | |
|---------------|------|
| Neutral jelly | 250g |
| Coffee beans | 50g |
| Totaal | |

Coffee Jelly

Assembly, layout and finishing
Enjoy this exciting recipe.

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