

# 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 |
| <b>Totaal</b> |      |

### Coffee syrup “americano”

### Cream cheese icing

|                           |       |
|---------------------------|-------|
| Philadelphia Cream cheese | 1360g |
| Powdered sugar            | 900g  |
| Butter                    | 226g  |
| Shortening                | 226g  |
| <b>Totaal</b>             |       |

### Cream cheese icing

### Coffee Jelly

|               |      |
|---------------|------|
| Neutral jelly | 250g |
| Coffee beans  | 50g  |
| <b>Totaal</b> |      |

### Coffee Jelly

**Assembly, layout and finishing**  
Enjoy this exciting recipe.

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