

*"3Tannen"* - Brennerei GmbH presents:

*T*artelettes aux *"3Tannen"* - Kirsch

*CREATED FOR "3-TANNEN"*

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**General remark:** This recipe serves for ca. 35 „tartelettes” ” with a diameter of 8cm  
**What we need:**

<b>Cake:</b>	<b>Decoration:</b>
Roulade of Chocolate Biscuit Cherry-Yoghurt Cream filling	Chocolate rolls and Chocolate emblem Whipped Cream Fresh or candied cherries Rolled marzipan (sliced almonds or chocolate rasps)

**Ingredients and preparation:**

<b>Roulade of Chocolate Biscuit</b> (sponge cake) Size 50 x 40 cm	
7 Egg yolk and 100 g marzipan	1. Whisk until foamy
7 White of egg and 100 g of sugar	2. Beaten white of egg
Mix 1. and 2. and insert	
75 g of Flour and 35 g of cacao	
Bake at 250 °C for 8-10 min then trump ca. 35 bottoms with a diameter of 8cm	

<b>“3-Tannen”- Kirsch - Cherry - Yoghurt Cream (Filling Mass)</b>	
20 leaves of gelatin	Mix yoghurt, sugar and “3-Tannen”- Kirsch introduce the solved gelatin, mix gently in the whipped cream.
200 g “3-Tannen”- Kirsch 45 %vol	
300 g of sugar	
750 g of solid yoghurt	
1300 g of whipped cream	

**“Tartelette” preparation:**

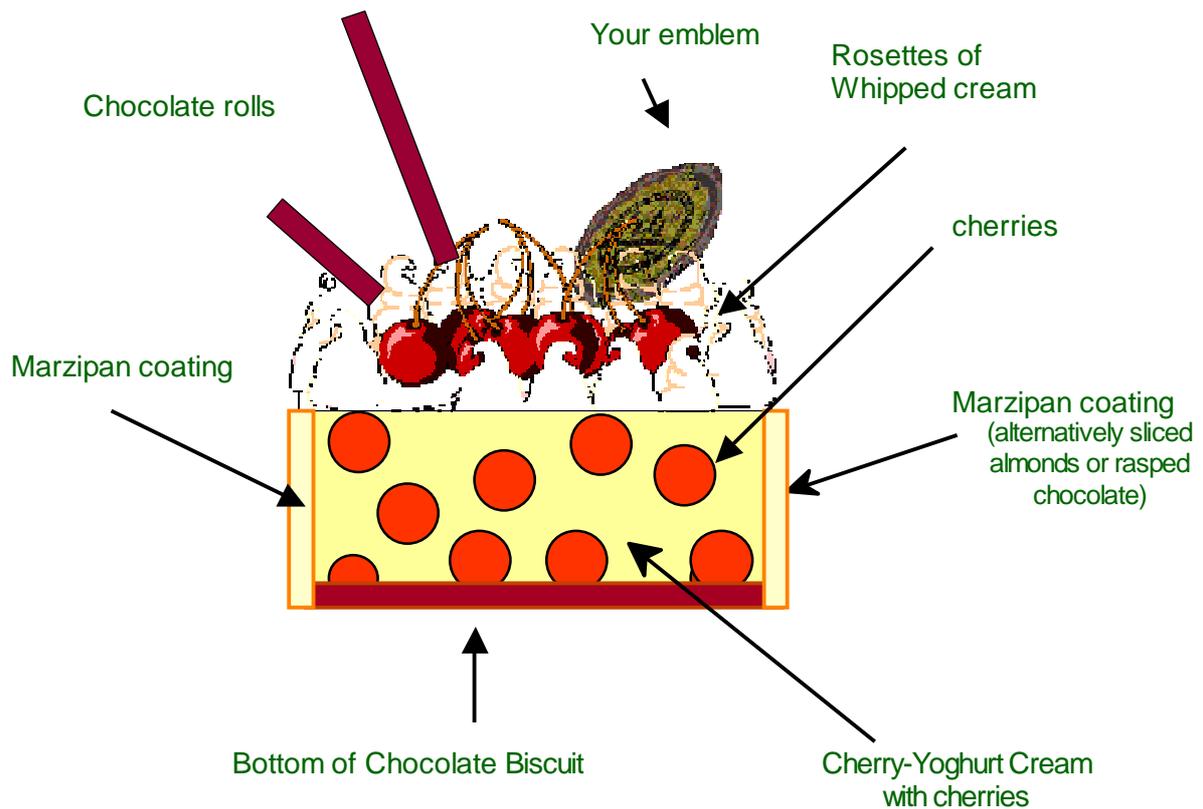
- Use metal or plastic rings with a diameter of 8 cm and 3 cm high.
- Fill in the Cherry-Yoghurt Cream using an icing bag.
- Dispose at random about a TS of either fresh (stoned !) or canned sweet or/and sour cherries into the Cherry-Yoghurt Cream
- Top and close with a trumped bottom layer
- Freeze for ca. 1 hour at –20 °C
- Unhinge the tartelettes out of the form with the chocolate biscuit bottom layer downward

- Decoration: Rosettes of whipped cream, chocolate rolls and your chocolate emblem. Top with a cherry (cherries) . Coat flank with a marzipan rim (alternatively sliced almonds or rasped chocolate) and/or put into a paper cuff.

## Cross-cut

### Tartelettes aux *"3 Tannen"* - Kirsch

Chocolate rolls and or your emblem,  
plus fresh or canned sweet  
and/or sour cherries (stoned)



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