

# Hay schnapps custard tartlets

## Description

Hazelnut sweet yeast pastry with herbal liqueur cream



### Yield

30 pieces of 64 g



### Scheduling

Preparation: approx. 45 minutes  
Rest period: 45 minutes  
Baking time: 22 minutes/210°C dropping



### Nutritional values (100 g or 100 ml)

energy: 1'323 kJ/316 kcal;  
fat: 18 g, of which saturated 6.7 g;  
carbohydrates: 30 g, of which sugars 15 g;  
protein: 6 g; salt 0.4 g

## Ingredients

### Hazelnut sweet yeast pastry (1'204 g )

455 g	whole milk (room temperature, approx. 23°C)
20 g	baker's yeast
65 g	sugar
5 g	table salt
4 g	cinnamon, ground
70 g	eggs
360 g	wheat flour 400
130 g	hazelnuts, ground
95 g	butter (liquid, approx. 30°C)

### Hay tea (224 g )

220 g	water
4 g	mountain hay

Soak the hay in water at room temperature for one hour. Then strain and continue processing the tea.

### Garnish (30 g )

30 g	icing sugar (for finishing)
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### Hay schnapps custard (750 g )

220 g	hay tea (see next point)
225 g	heavy cream (UHT)
95 g	hay schnapps, 25% vol.
35 g	vanilla cream powder, warm
60 g	sugar
115 g	egg yolk

### Walnut brittle (165 g )

90 g	sugar
15 g	water
60 g	walnuts, crushed

## Production

1

### Hazelnut sweet yeast dough

Dissolve the baking yeast, sugar, and salt in lukewarm milk in a mixing bowl. Add the remaining ingredients (except the butter) and stir until smooth. Finally, pour in the melted butter.

Process the hazelnut sweet yeast dough immediately.

2

### Hay schnapps custard

Heat the hay tea, cream, and hay schnapps together. In a separate bowl, stir the vanilla cream powder, sugar, and egg yolks until smooth. Slowly add the warm liquid while stirring. Heat the mixture in a copper bowl over medium heat to about 82°C, stirring constantly. Immediately pour into a bowl and allow to cool slightly.

3

### Preparing the tartlets

Allow the custard to cool slightly after cooking, then fill 25 g into each of the hemisphere Flexipan mats (4 cm Ø) and freeze completely.

4

### Portioning the dough

Pipe 40 g of hazelnut sweet yeast dough into Charlotte Flexipan molds (e.g., 78 mm diameter, 40 mm height). Cover and leave to proof at room temperature for about 45 minutes.

5

### Baking

Gently press a frozen custard ball into each proofed dough piece.

Bake in a mild oven with a little steam until golden brown. Allow to cool slightly in the mold, then remove.

6

### Walnut brittle

Caramelize the sugar with the water in a copper bowl, add the nuts, stir until golden brown and then allow to cool on baking paper. Once cooled, roughly crush or chop.

Can be stored in an airtight container at room temperature for up to two weeks.

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### Finishing

Dust the tartlets lightly with icing sugar and garnish each with 5 g of walnut brittle.