

The basil and red berries tart



For a six person tart

Pate sable :

*150g butter
1g sea salt
100g icing sugar
25g almond powder
50g eggs
250g flour*

*Cut butter into little cubes.
Mix all the ingredients except the eggs into a powder.
When the powder is really homogeneous, add the eggs.
Mix gently to obtain a homogeneous dough.
Film the dough and let cool in the fridge.*

Red fruits compote :

*300g red fruits
30g sugar
5g NH pectin
100g fresh red fruits*

*Cut the large fruits in half, place in a frying pan.
Add the sugar previously mixed with the pectin. Bring to
a boil. Add the 100g of fresh fruit, mix.
Pour into an insert mold and freeze.*

Basil mousse :

135g milk
65g cream
9g powdered milk
20g fresh basil
75g sugar
20g egg yolk
35g gelatin mass
200g whipped cream

Boil milk, cream, milk powder and basil.
Beat the egg yolks with the sugar.
Cook the cream. Add the gelatin mass.
Cool directly to 30 ° C.
Smooth the bavaroise and stir in the whipped cream.
Use directly.

Red mirror glaze :

125g water
300g sugar
187g glucose syrup
250g cream
93g powdered milk
88g gelatin masse
125g neutral glaze
75g olive oil
Qs. red food coloring

Cook the water, the sugar and the glucose to 110°C.
Add the hot cream mixed with the powdered milk.
Add the gelatin mass, the neutral glaze and the olive oil,
mix.
Add the red coloring.
Let it fix during 24 hours in the fridge
Melt the glaze, use it between 30 and 35°C.

Montage :

Spread the sweet dough at 3mm, detail a disc of 20cm diameter, cook about 15 minutes at 160 ° C.

For the tart, assemble it upside down, pipe the basil mousse in the bottom of a circle of 18cm in diameter, deposit the red fruit compote insert. Pipe a little of the mousse up to 40% of the height of the mold, smooth and freeze.

Glaze the basil mousse disc and its red fruit insert with the red icing at about 35 ° C and place in the center of the sweet dough disc.

Using a frozen plate and colored chocolate in green, make threads and place about 1/3 of the pie, then decorate with fresh red fruits and basil leaves.

