

## *Exotic tart*



*For 12 individual tarts*

### ***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.*

### ***Genoa bread :***

*125g 50% almond paste  
112g eggs  
20g egg yolk  
20g flour  
1g baking powder  
55g butter*

*Mix the almond paste with the eggs and egg yolks until a smooth mix.  
Whipp the mix 5 minutes, add the swiftened flour and baking powder.  
Add the melted butter.  
Pour into a cooking plate, deposit the raspberries on the sponge and cook around 8 minutes at 170°C.*

### *Sautéed pineapple :*

10g butter  
300g pineapple dices  
30g sugar  
5g rhum

Melt the butter, add the diced pineapple.  
Add the sugar, cook to caramelised the pineapples. Add the rhum and blaze it.  
Reserve in the fridge before using.

### *Exotic cremeux :*

350g mango puree  
100g banana puree  
50g passion fruit puree  
70g sugar  
10g corn starch  
4g of x58 pectin  
100g butter  
63g gelatin mass

Warm the fruit purees, mix the sugar, the starch and the pectin and add to the purees.  
Bring it to boil, mix with an hand blender, add the butter and the gelatin mass, mix it.  
Pour into silicon molds and freeze it.

### *Orange mirror glaze :*

125g water  
300g sugar  
187g glucose syrup  
250g cream  
93g powdered milk  
88g gelatin masse  
125g neutral glaze  
75g olive oil  
Qs. orange 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 :*

Roll out the sweet dough at 3mm, drop off the dough into in square molds.

Cook the tarts for about 20 minutes at 160 ° C. Then let cool.

Place a square of genoa bread sponge in the tarts and smooth with the pineapple compote.

Cut orange chocolate squares with the tarts molds and place on the compote.

Mold the exotic cream in square top tart molds from Pavoni and freeze.

Once frozen, unmold and glaze with icing heated to 35 ° C, place on tarts and decorate with passion seeds and pieces of gold leaf.

