

The strawberry and chantilly tart



For 12 individual cakes

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.*

Almond frangipane :

50g sugar
50g almond powder
50g butter
50g eggs
200g custard

*Make an almond cream by mixing the sugar, almond powder and butter, then the eggs.
Do not overwork the cream to avoid incorporating too much air.
Smooth the cold custard mix the two creams, then garnish the tart.*

Marinated strawberries :

20g sugar
15g mint
½ lime zest
100g strawberry brunoise
200g strawberries
10g sugar
3g NH pectin

*Mix the sugar with the mint and the lime zest.
Cut the strawberry brunoise and the other strawberries into 4 quaters.
Mix the strawberries with the sugar, let marinate overnight in the refrigerator before using.
The next day, drain the strawberries and boil with the sugar and pectin. Pour in insert mold and freeze.*

Chantilly mascarpone vanille :

100g + 200 cream
50g sugar
½ vanilla pod
20g gelatin mix
150g mascarpone

Boil the **cream**, sugar and vanilla bean.
Add the gelatin and set aside in the fridge for 12 hours.
Heat slightly the mixture taken, then add the rest of the **cream** and the mascarpone, then whipp.

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.

White spray :

150g ivory couverture
150g cocoa butter
Qs. white food coloring

Melt at 45 ° C the couverture and the cocoa butter, add the dye and mix. Filter and use directly.

Assembly :

Roll out the dough to 2mm, cut the bottoms with the rounded diamond cookie cutter of the size slightly larger than the mold. Place on baking sheet and bake at 165 ° C for about 10 minutes.

For the entremets, make a reverse assembly, pipe the whipped cream in the "elongated diamond" mold of silikomart, line the edges, then place the insert of strawberry compote.

Pipe a bit of chantilly, place the frangipane cookie, smooth and then freeze.

Mold « quennelle » with the chantilly and freeze. Once set, spray white.

Unmold frozen desserts, glaze with red glaze heated to 35 ° C.

Place a white quennelle in the center of the cakes, stick a piece of gold leaf in the corner of the dessert, facing the customer.

