

Light mango tarts



For around 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 and cook around 8 minutes at 170°C.*

Mango jelly :

*300g fresh mango
125g mango puree
125g water
40g sugar
35g gelatin mix**

*Cut the mangoes into brunoise, place in the bottom of the silikomart « stone » molds.
Bring the water, fruit puree and sugar to a boil.
Add the gelatin mix.
Pour into the molds halfway up, freeze*

Diplomate custard :

250g milk
1 vanilla pod
50g sugar
25g starch
65g egg yolk
25g butter
12g cocoa butter
35g gelatin mass
125g whipped cream

Boil milk and vanilla.
Mix the sugar, the starch and the yolks.
Cook the custard, add the butter and cocoa butter, set aside on the cold plate.
Melt the gelatin with a little cream, mix with the rest of smoothed cream.
Add the whipped cream, use directly.

Montage :

Roll out the sweet dough at 3mm, put the dough in 8cm diameters tart molds.

Reserve the tarts in the refrigerator.

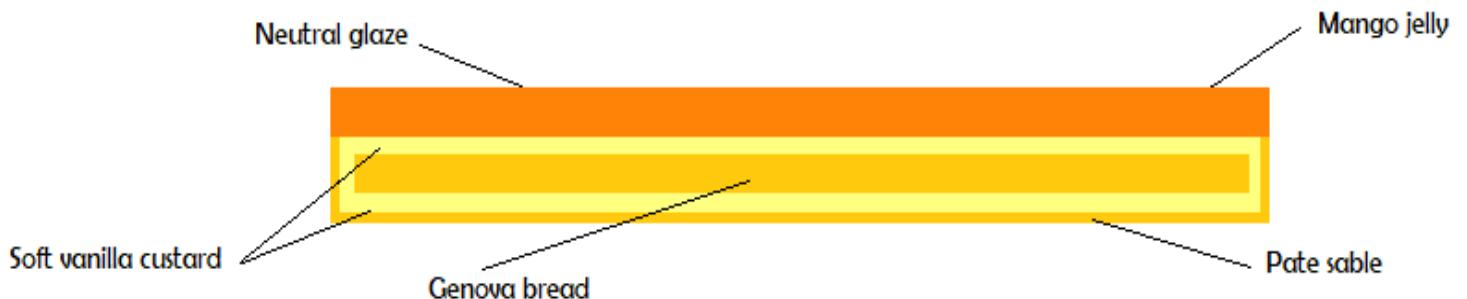
Bake the pies at 165 ° C in a oven for about 25 minutes.

Let cool and poach a bottom of cream diplomat. To put a disc of genoa bread. Smooth the tart with the diplomate.

Unmold the frozen discs and glaze with the 45 ° C neutral glaze.

Place the jelly on the garnished tart.

Decorate with ivory and orange chocolate decorations, fresh mango cube, gold pieces, and fresh leaf.



*For all my cakes, count 6g of water for 1g of 200 bloom gelatin powder for gelatin mix