Summer tartelette

RECIPE BY PETER REMMELZWAAL

Summer tartelette

RECIPE STEP BY STEP

1 Almond tartelette dough

INGREDIENTS

- 140 gr Butter
- 130 gr Icing sugar
- 2 gr Salt
- 80 gr Whole Egg
- 270 gr Flour T45
- 40 gr Almond powder
- 80 gr Corn starch

METHOD

Recipe for around 12 pieces

1. Almond tartelette dough
2. Coconut paste
3. Cremeux passionfruit
4. Coconut cream
5. Fresh mango/basil compote
6. Neutral jelly

1. Mix the butter, icing sugar and salt together to a smooth mass.
2. Add the whole egg and mix with the butter.
3. Add last the almond powder, corn starch and flour, mix all together until it becomes a dough.
4. Cool down in the fridge before using.
5. Roll out the dough to 2mm thickness.
6. Bake the tartelette at 155°c for 13 min.
7. Remove the tart ring and bake 5 min more at same temperature. Leave to cool down.
8. Brush the tart with egg wash (2/3 egg yolk + 1/3 cream) and start the recipe (2) below.

2 Coconut paste

METHOD

- 70 gr Almond powder
- 70 gr Coconut shavings
- 130 gr Icing sugar
- 100 gr Eggs
- 130 gr Butter
- 10 gr Corn starch
- 2 gr Lemon zest
- **White chocolate baking drops, Veliche**
- Mix all the ingredients in a food processor.
- Pipe a layer (35 gram) into the baked tart shell
- add a few white chocolate drops per tartelette, and bake for 12 min, 150°c
- Leave to cool down.

3 Passionfruit cremeux

INGREDIENTS

- 100 gr Passionfruit puree
- 45 gr Mango puree
- 80 gr Sugar
- 140 gr Whole egg
- 70 gr Egg yolk
- 3,5 gr Gelatin powder
- 20 gr Water
- 100 gr Butter
- 100 ` gr **White chocolate Obsession 30%, Veliche**

METHOD

1. Mix the gelatin powder in the cold water and let set.
2. Bring the puree and the sugar to a boil.
3. Combine the whole egg and the egg yolk.
4. Add the hot puree to the egg mixture, combine well and heat it up to 84°c.
5. Remove the pan from the heat and add the gelatin and white chocolate to the mixture
6. Let the cremeux cool down to 38°c and add the soft butter. Mix shortly with a hand blender.
7. Use directly

4 Coconut cream

INGREDIENTS

- 250 gr Cream 35%
- 100 gr Coconut puree 100%
- 200 gr Coconut cream (19% fat)
- 6 gr Gelatin powder
- 30 gr Water
- 150 gr **White chocolate Obsession 30%, Veliche**
- 10 gr Malibu liquor or rhum

METHOD

1. Mix the cold water and gelatin powder together (gelatin mass).
2. Heat up the cream and coconut puree till 45°c.
3. Melt the gelatin mass (in a microwave) and bring it to a simmer.
4. Add the gelatin mass into the cream. After the gelatin mass, add the coconut cream.
5. Melt the white chocolate (40°c) and add the cream (in three parts).
6. Use a hand blender to mix all ingredients together.
7. Let the cream cool down in the fridge for 12 hours. Add the Malibu liquor when whipping up the cream to desired consistency.

5

Mango/basil compote

METHOD

Make a nice fruit compote of fresh mango, passionfruit, and some Thai basil. Cut the mango in small cubes and at some passionfruit. Cut the Thai basil in very fine pieces and add to the compote. Just make it as you like the taste.

6

Neutral jelly

METHOD

Use a ready-to-use neutral glaze to spray or dip the tartlets. This protects them from drying out.

Assembly

METHOD

1. Prepare each component according to its method.
2. Once the tartlet shells are completely cool, fill them with passion fruit crémeux.
3. Whip the coconut cream and pipe petals around the edge with a flat nozzle, forming a flower.
4. Spoon the fresh mango-basil compote into the centre.
5. Freeze for 30 minutes, then spray with neutral glaze.
6. Finish with freshly grated lime zest or coconut shavings.