



Séduction Recipe
**Vanilla and
Clementine Tartlet**

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Meilleur Ouvrier de France - Pâtisserie

les vergers
boiron 



SÉDUCTION VANILLA AND CLEMENTINE TARTLET

Pâtisserie recipe / by Yann Brys



Clementine from Corsica
PGI Purée 100%
Les vergers Boiron



Bergamot Purée
100%
Les vergers Boiron

For 10 tartlets

SWEET PASTRY

Butter.....	180 g
T55 Flour.....	240 g
Eggs.....	45 g
Icing sugar.....	52 g
Almond powder.....	52 g
Fine salt.....	0.5 g
Caster sugar.....	57 g

Rub the butter into the flour, add the TPT, salt and caster sugar.

Add the eggs and mix lightly, knead by hand and leave to rest at 4°C.

Mix lightly and spread to 3 mm, then press down into a pre-cooked 8 x 8 cm round.

ALMOND PASTRY

Almond pastry.....	135 g
Raw almond paste.....	70 g
Eggs.....	171 g
Clementine zests.....	10 g
Corn starch.....	30 g
Egg whites.....	7 g
Caster sugar.....	15 g
Butter.....	32 g

Relax the almond paste in the electric mixer with the eggs and add the lemon zest.

Add the starch.

Beat the egg whites with the sugar and add to the first mixture.

Melt the warm butter and mix into the rest.

Pipe into pre-cooked tartlets (20 g per tartlet).

CLEMENTINE JELLY

Apricot Purée 100% Les vergers Boiron.....	50 g
Bergamot Purée 100% Les vergers Boiron.....	12 g
Clementine from Corsica PGI 100% Purée Les vergers Boiron.....	137 g
Caster sugar.....	40 g
Gelatine powder.....	3 g
Water.....	21 ml
Agar Agar.....	3 g

Heat the purées, add the sugar mixed with agar.

Bring to the boil and pour over the hydrated gelatine.

Pour into a 33 x 811 square mould and store at 4°C.

Cut into 5 cm discs and place them in 7 cm diameter moulds.

ORANGE AND CLEMENTINE MARMALADE

Clementine from Corsica PGI Purée

Les vergers Boiron	50 g
Caster sugar	50 g
Clementines.....	125 g
Oranges.....	25 g
Water.....	small quantity
Fine salt.....	6 g
Citric acid	1 g

Chop the rinsed fruits into large pieces without peeling them. Place in a pan and cover with cold water. Bring to the boil and drain. Rinse with cold water and put in a pan again, cover with cold water and add salt. Bring to the boil and drain. Rinse with cold water and put in a pan again, cover with cold water and add the juice. Simmer for around 10 minutes. Drain and rinse to stop them cooking. Mix in the electric mixer with caster sugar and citric acid. Refrigerate. Cover the surface of the biscuit (14 g per tartlet)

TANGY CLEMENTINE COULIS

Clementine from Corsica PGI Purée

Les vergers Boiron	200 g
Bergamot Purée 100% Les vergers Boiron.....	50 g
Caster sugar.....	30 g
Pectin NH 325.....	4 g

Heat the purées, add the sugar mixed with pectin and simmer. Cool down and mix. Place 20 g per tartlet in the base of each tart.

VANILLA AND ORANGE BLOSSOM CREAM

Full fat milk	140 ml
Liquid cream.....	140 ml
Tahiti vanilla pod.....	1.5 g
Egg yolks.....	40 g
Gelatine powder.....	3 g
Water.....	21 ml
White couverture chocolate	150 g
Orange blossom.....	6 g

Heat the cream with milk, add the grated vanilla then infuse for 4 minutes. Blanch the egg yolks with the caster sugar, pour over the hot cream and cook at 85°C. Pour over the hydrated gelatine and the white chocolate. Mix, add the orange blossom, cool to 30°C and pour into 25 g Silikomart moulds. Set aside the remainder and fill the surface of the tartlets with 25 g of cream.

DECORATION

8 x 8 cm white chocolate squares and white chocolate petals, rolled around 3 cm diameter tube.

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