Easter Recipe

Thibault Marchand
Corporate Chef et Technical Ambassador



LES VERGERS boiron®



Apricot, Honey, Thyme & Almond Tart

By *Thibault Marchand*

Recipe for 1 Silikomart Ring Bloom Tart 18cm and 5 Silikomart Ring Bloom Tartlets 8cm

Les vergers Boiron
Apricot purée



Les vergers Boiron
Lemon Purée



Les vergers Boiron
Apricot IQF



SWEET PASTRY

Butter	150g
Icing sugar	120g
Eggs	60g
Flour T55	300g
Fine salt	2,5g

In the bowl of a stand mixer, using the paddle attachment, cream the butter with the icing sugar. Gradually add the eggs. Sift the flour and salt, then add to the mixture. Mix until homogeneous. Wrap in plastic wrap and refrigerate for 2 hours. Roll out the dough to 1.8mm thickness, then line the tart rings. Refrigerate for 30 minutes before blind baking at 180°C until lightly golden.

ALMOND CREAM

Almond powder	75g
Butter	75g
Brown Sugar	75g
Whole Eggs	75g
Cornstarch	7,5g

In the bowl of a stand mixer, using the paddle attachment, mix the almond powder with the butter and brown sugar. Add the whole eggs. Finish by adding the cornstarch. Pipe a layer of almond creamV into each tart shell and bake at 175°C until golden.

APRICOTS ROASTED WITH HONEY AND THYM

IQF Apricot Halves Les vergers Boiron	500g
Honey Flower	120g
Thyme	QS

Heat the honey in a pan. Add the apricot halves and caramelize with the thyme. Cool. Set aside for assembly.

APRICOT CREAM

Les vergers Boiron apricot purée	250g
Les vergers Boiron lemon purée	7,5g
Water	75g
Granulated Sugar	95g
NH Pectin	5,5g
Cornstarch	16,5g
Butter	45g

Mix the powders together. Heat the purees with the water. Gradually incorporate the powders and boil for 2 minutes. Off the heat, cool to 50°C and add the butter. Blend with an immersion blender and cool quickly. Set aside for assembly.

APRICOT MOUSSE

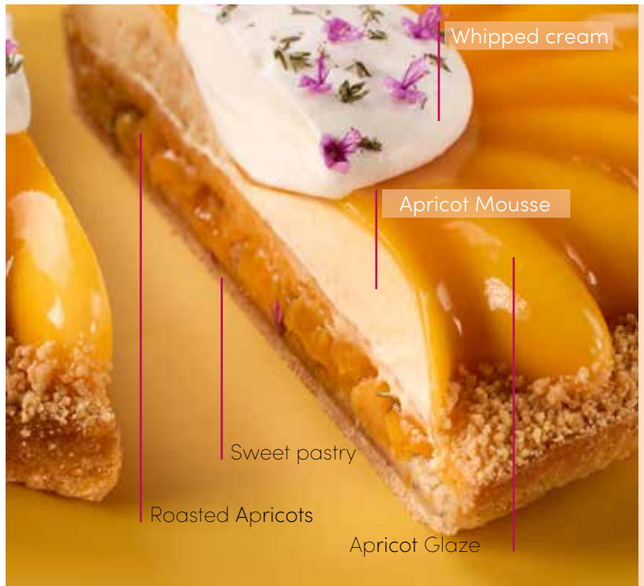
Apricot Cream	500g
Gelatine Mass	24g
Whipped cream	400g

Melt the gelatin mass with a portion of the apricot cream. Smooth the remaining apricot cream. Add the melted gelatin mass/cream. Whisk together. Gently fold in the whipped cream. Pipe the mousse into flower molds. Smooth and freeze.

APRICOT GLAZE

Les vergers Boiron apricot purée	300g
Pectin slow set	10g
Granulated Sugar	100g
Glucose	25g
Inverted Sugar	20g
Gelatin Mass	120g
Citric Acid	5g
Water	5g

Heat the puree. Add the glucose and invert sugar. Mix the sugar and pectin together and incorporate into the hot mixture. Boil the mixture. Then add the gelatin mass and the citric acid/water solution. Blend with an immersion blender and refrigerate.



Assembly

Blind bake the tart shells. Pipe the almond cream into each shell and bake at 175°C. Allow to cool. Roughly chop the roasted apricot halves. Add them on top of the almond cream and smooth as much as possible. Freeze. Unmold the apricot mousses and glaze them. Place each one on top of a tart shell. Pipe a dollop of whipped cream in the center of each flower and decorate with fresh thyme and edible flowers.

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