

Duchesse Blackcurrant & Blueberry

Duchesse Blackcurrant & Blueberry - New Age Bourdaloue - Renewed Home-

made Pear Tartlet



Recipe

Sablé Breton Dough

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|----------------|---------------|
| Butter | 270g |
| Sugar | 200g |
| Inverted sugar | 25g |
| Whole eggs | 35g |
| Lemon juice | 6g |
| Salt | 4g |
| Flour T55 | 415g |
| Baking powder | 13.5g |
| Baking soda | 2g |
| Totaal | 970.5g |

Sablé Breton Dough

Mix first, with paddle attachment, the butter with sugars, eggs, lemon juice and salt. Add gradually the mixture of flour, baking powder and baking soda. Don't over mix. Lay out at 2,5mm and rest few hours in the refrigerator before use. Cut round shape to feet the outside of individual brioche mold. Bake at 155°C until golden color.

Almond Filling

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|------------------|-------------|
| Almond paste 50% | 250g |
| Pastry cream | 500g |
| Totaal | 750g |

Almond Filling

In the mixing bowl with the paddle attachment, soften the almond paste with 1/3 of the pastry cream.

Add the remaining pastry cream until smooth texture. Fill the inside of the same brioche mold and bake at 170°C around 18 minutes.

Pear Compote

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|------------------|-------------|
| Pear purée | 340g |
| Granulated sugar | 30g |
| Pectin NH | 6g |
| Granulated sugar | 75g |
| Fresh pear cubes | 400g |
| Lemon juice | 25g |
| Totaal | 876g |

Pear Compote

In a saucepan, bring the puree with the sugar at 50°C and then, add in the mixture sugar/pectin mixing well with a whisk. Bring to a boil for 3 minutes. Add in the pear cubes and the lemon juice. Mold into the plastic tube, freeze completely and unmold.

Vanilla Chantilly

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|--|-------------|
| Cream 35% fat | 300g |
| Gelatin mass 200 bloom | 24g |
| Sinfonia Cioccolato Bianco - IRCA Since 1919 | 150g |
| Cream 35% fat | 300g |
| Totaal | 774g |

Vanilla Chantilly

Heat the first cream to a boil with the scratched vanilla pod and, strain. Add in the melted gelatin mass and pour gradually the hot mixture to the melted chocolate forming a good emulsion. Add the remaining cream and let crystallize in the cooler. Whip to consistency and fill the sable shelves to the top.

Cassis Blueberries Poach Pears

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|------------------------------|--------------|
| Blackcurrant puree Ravifruit | 400g |
| Blueberry puree Ravifruit | 200g |
| Sugar | 400g |
| Water | 300g |
| Totaal | 1300g |

Cassis Blueberries Poach Pears

Bring all ingredients to a boil and cover the pears to poach them gently for 8 hours. Strain the syrup and bring back to a boil. Cover again the pears with the hot mixture and again, poaching 8 hours. Repeat the same while the pears are perfectly poached.

Clean and peel carefully the pears with peeler knife. Polish gently the surface of the pear with soft tissue, deep into lemon juice to avoid oxidation.

Assembly, layout and finishing

Final touch: Dobra Lace Flower Amber.

Enjoy this exciting recipe.

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Lace flower
amber