

RASPBERRY TARTLET

ANDROS®
Chef



Florence LESAGE

Vice-world champion in pastry-confectionery, silver medalist in the final of the Worldskills competition in 2015 in São Paulo.

Florence Lesage is pastry chef at The Westin Paris-Vendôme hotel and will represent France at the Mondial des Arts Sucrés 2020.

RASPBERRY TARLET



For 20 « lunch » tartlets – 5 cm

Ingredients

Sweet dough with vanilla

Flour T55	500g
Flour T55	170g
Icing sugar	270g
Almond powder	100g
Salt	7g
Butter	400g
Eggs	130g

Yolks

Liquide cream	75g
Eggs yolks	75g

Candied raspberry

Raspberry puree 	250g
Fig puree 	250g
Caster sugar	25g
Dextrose	25g
Pectin NH	7g



Raspberry madeleine biscuit (for one 40x60cm frame)

Eggs	465g
Trimoline	135g
Caster sugar	230g
Almond powder	135g
Flour T55	250g
Baking powder	15g
Liquid cream	400g
Melted butter	190g
IQF Raspberries 	SQ



Tahitian vanilla Perfect

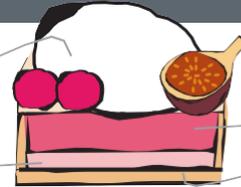
Liquid cream	155g
Tahitian vanilla pod	2
Eggs yolks	55g
Gelatin mass	55g
9g of powdered gelatin 200 BLOOM+ 46g cold water	
White chocolate	225g
Eggs Yolks	80g
Water	80g
Milk powder	28g
Glucose	18g
Liquid cream	350g

Pistol

Cocoa butter	100g
White chocolate	150g
Fat-soluble natural pink colorant	SQ

parfait à la vanille de Tahiti

Biscuit madeleine à la framboise



Confit de framboise

pâte sucrée à la vanille

Sweet dough with vanilla

Mix the flour (1st weighing), icing sugar, almond powder, salt and butter, with a mixer, with the leaf. Do not make the dough hard too much. Add the eggs and the remaining flour. Leave the dough to rest overnight in the refrigerator. The next day, lower to 2 mm with a rolling mill. Darken previously greased circles. Bake for 12 to 15 minutes in a ventilated oven at 160 °C.

Yolks

Once the tartlets have cooled, level them off and remove any roughness using a microplane. With a brush, apply the yolks in regular layers. Place the tarts on a baking sheet with a silpat and return to the oven at 150 °C for 8 to 10 minutes. The backgrounds must be brilliant.

Candied raspberry

Heat the raspberry puree and the fig puree. At 45 °C, add the caster sugar, dextrose and pectin mixture. Bring a good boil and clear in a gastro container, then film on contact. Let cool a first time at room temperature so that the pectin acts, then put in the refrigerator. Once cooled, mix to smooth the candied fruit.

Madeline biscuit with raspberries

Use a whisk to mix the eggs, caster sugar and trimoline. Then add the sieved powders (almond powder, T55 flour and baking powder) then the warm melted butter and the cold liquid cream. Weigh at 1,700 kg per frame and sprinkle with frozen raspberries. Bake at 165 °C for about 15 minutes.

Tahitian vanilla Perfect

Heat the cream with the vanilla then make an English one with the 55 g of yolks. Add the hydrated gelatin. Pass through a fine sieve. Pour over the melted white chocolate and mix until you get a smooth, shiny core. Heat the second weighing together: the yolks, water, milk powder and glucose to 70 °C in a bowl in a bain-marie. Mount with a mixer until completely cooled. Then assemble the cream into a frothy cream. Make the foam mixture, finishing with the bomb batter. Use immediately. Garnish with small silicone "domes" molds, 4 cm in base diameter. Freeze.

Pistol

Melt the cocoa butter and white chocolate then color to suit. Unmold the frozen domes and arrange them staggered on a plate with a guitar sheet. Flock a light veil of aircraft using a pistol and compressor. Return to the freezer.

Finition

Cut the cookie circles smaller than the diameter of the tart (3.5 to 4 cm in diameter). Smooth up the tart with the fig and raspberry confit. Place the dome of flocked perfect vanilla on one side. Garnish with fig segments and raspberry pieces. Finish with a few sprouts of Atsina Cress.



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