




TARTELETTE


STRAWBERRY AND PASSION FRUIT



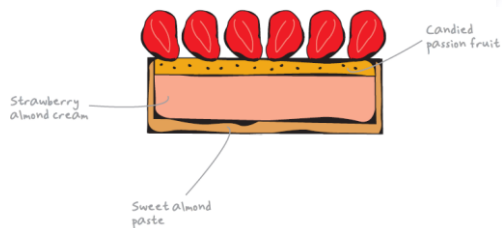
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STRAWBERRY AND PASSION FRUIT TARTELETTE



Ingredients

Sweet almond paste

Butter	125 g
Fine salt	2 g
Caster sugar	90 g
Almond powder	30 g
Flour T55	240 g
Whole egg	1

Strawberry almond cream

Butter	60 g
Almond powder	60 g
Caster sugar	60 g
Whole egg	1
Strawberry High Fruit Compote	50 g

Candied passion fruit

Caster sugar	45 g
Pectin Nh	9 g
Passion Fruit High Fruit Compote	300 g

Sweet almond paste

Start by creaming the butter, salt and caster sugar. Once the whole is homogeneous and you have more small pieces of butter, add the almond powder and the egg. Finally add the flour and mix quickly to give it a sandy texture. Spread thinly (about 2mm thick) between two sheets of guitar or baking paper. Cut out discs the size of your pie circle (here perforated stainless steel pie circles, 8cm in diameter). Also cut out strips of 26 x 2.5cm. Place in the freezer for a few minutes until the dough is cold and you can easily peel it off the paper.

Butter your molds, place a disc in the bottom of your pie circle and line with a strip of dough. Deburr, garnish with Strawberry almond cream and bake at 160 ° C for 20 minutes. For a more homogeneous cooking of your tart bases, it is recommended to use a perforated grid and baking mat.

Strawberry almond cream

Make the almond cream by vigorously beating the tempered butter, the almond powder, the caster sugar and the whole egg. Once the mixture is well mixed, add the Strawberry High Fruit Compote and mix again until the appliance is regular. Poach halfway in your circles lined with sweet almond paste and cook.

Candied passion fruit

Intimately mix the caster sugar and the pectin. Warm the Passion Fruit High Fruit Compote at around 40 ° C. Add the caster sugar and pectin mixture in fine rain and bring the whole to a boil. Pour into silicone circles 6cm in diameter then block in negative cold.

Assembly & final touches

Garnish each pre-baked pie shell with Strawberry High Fruit Compote and smooth down. Coat your half spheres of candied Passion Fruit using a neutral coating previously relaxed with 10% of its weight in water and heated. Place a half sphere covered on each pie shell and garnish the perimeter with fresh strawberries.

