

Red berry tart, strawberry gel, light cream |

Recipe for 12 tapas



Description

A nice and fresh strawberry tart, placing one of our most beautiful produce in the foreground! Great for summer!

Note

When cooking the pie shells, make sure not to over color them as they will become dry and brittle.

When working with a pastry cream:

+ whipped cream = Light cream

+ whipped cream + Gelatin = Diplomate cream

+ Gelatin + meringue = Chibouste cream

+ soft butter = Mousseline cream

Ingredients

Dough

- 215 Gr Flour
- 55 Gr Icing sugar
- 25 Gr Sugar
- 130 Gr Butter
- 25 Gr Almond powder
- 2 Gr Salt
- 55 Gr Egg

Strawberry fluid gel

- 175 Gr Strawberry purée
- 25 Gr Sugar
- 0.75 Tsp Agar-agar
- 2 Leaf(ves) Gelatin
- 4 Leaf(ves) Basil

Light cream

- 250 Ml Milk
- 3 Unit(s) Egg yolk
- 65 Gr Sugar
- 20 Gr Cornstarch
- 15 Gr Butter
- 200 Ml 35% whipping cream

Garnish

- 0.50 Tray(s) Strawberry
- 25 Gr Icing sugar
- 4 Leaf(ves) Basil

Preparation

- Preparation time **45 mins**
- Preheat your **Four** at **345 F°**

Dough

Make sure that the butter is room temperature and soft. Place it in your stand mixer bowl. Add the sugar and mix well. Add the egg and continue to mix.

At the same time, pass the dry ingredients through a sieve. Make sure it is well combined.

Add the dry ingredients to the stand mixer and mix until well combined. Wrap the dough in plastic wrap and let rest in the fridge for at least 4 hours.

Once rested, knead the dough until it is soft enough to work easily. Roll the dough out to a thickness of 2-3 mm and make circles of roughly 10cm in diameter. Transfer to the freezer once cut into circles. Once frozen, place each circle on the underside of a muffin mold, making sure they are well centered. Gently transfer to the oven and cook until you have a nice coloration.

Light cream

Bring the milk to a boil with 1 tbsp of the sugar.

In a mixing bowl, combine the rest of the sugar with the corn starch and egg yolks. Mix until well combined. (Blanched)

Once the milk comes to a boil, pour it slowly onto the egg mixture while continuing to whisk to avoid cooking the eggs. Transfer this mix back to the sauce pot. Bring the mixture to a boil while continuing to whisk for at least a minute.

Transfer this mixture to a baking sheet and let cool entirely in the fridge.

In another mixing bowl, whip the 35% cream until you have a nice whipped cream. Set aside.

Once the egg and milk mixture has cooled, transfer to a mixing bowl and whisk it energetically until smooth. Gently fold the whipped cream into the egg and milk mixture until nice and homogenous.

All that is left is to fill the bottom of your pie shells.

Strawberry fluid gel

Combine the sugar and agar-agar. In a sauce pot, bring the strawberry purée, basil as well as the sugar and agar-agar mixture to a boil.

Bring to a boil while continuing to whisk. Keep at a steady boil for at least 1 minute. Remove from the heat and add the rehydrated gelatine sheets and combine well.

Transfer to a bowl and set aside in the fridge.

Once cooled and set, blend in a blender or food processor until nice and smooth.

Set aside in a pastry bag.

Finishing

With the help of a pastry bag, fill the bottom of the pie shells with the light cream. Make sure that it is nice and uniform in thickness and density. It will make it easier to make a nice uniform garnish with the strawberries.

Place the strawberries as you wish, as you see fit. Feel free to be creative.

You can also place small points of the fluid gel here and there.

Garnish with a light sprinkling of icing sugar and a nice small basil leaf.

Bon appétit!