

BLOOD PEACH TART

Pastry recipe / by Stéphane Glacier



1. Composition

Breton shortbread

Blood peach gelified coulis

Light blood peach cream

2. Breton shortbread

Ingredients

Egg yolk - 60 g

Caster sugar - 140 g

Butter - 150 g

Salt - 4 g

Flour - 200 g

Yeast - 20 g

Mix the butter, the caster sugar and the salt. Add the egg yolks and then the flour and the baking powder. Leave the dough in a cool place for about an hour.

Spread the dough out to a thickness of about 1 cm, cut with 18 cm-diameter circles. Butter lightly and bake inside the circles at 180°C for about 20 to 25 minutes. While baking, the biscuit will rise up the sides to form the tart. Leave to cool before removing the circle.

3. Blood peach gelified coulis

Ingredients

Frozen fruit purée 100% :

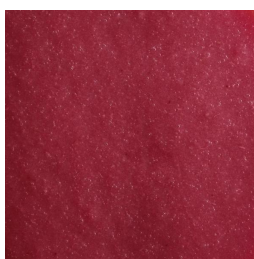
Vine peach - 500 g

Caster sugar - 75 g

Gelatine (sheet) - 12 g

Mix the blood peach puree with the sugar and the gelatine, previously softened in cold water, drained and melted in the microwave. Pour into round 1 cm thick moulds, of which size would be inferior to the tarts size. Store in the freezer for about an hour before assembling.

In this step



Frozen fruit purée
without added sugar* :
Blood peach

Frozen fruit purées

4. Light blood peach cream

Ingredients

Frozen fruit purée 100% :
Vine peach - 300 g

Frozen fruit purée, sugar
added : Apricot - 100 g

Vanilla Custard - 400 g

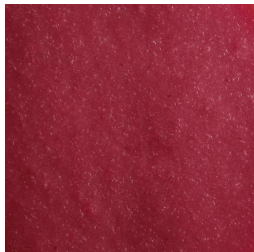
Gelatin - 14 g

Whipped cream - 600 g

Peach alcohol - 30 g

Smooth the custard with a whisk. Add the purees and blend with the melted gelatine. Add the alcohol and then gently the whipped cream.

In this step



Frozen fruit purée
without added sugar* :
Blood peach

Frozen fruit purées

5. Assembly

On the shortbread disc, place the blood peach gelified coulis by sticking it lightly with some blood peach cream ; then fill in the blood peach cream with a pastry bag.

Place 30 minutes inside the freezer. Spray with white chocolate. Decorate with fruit and chocolate strips.