Linzer Torte

The Linzer Torte is super classy but a little bit old fashioned by reinventing this classic we change it but keeping the basic elements. The texture and fillings are well balanced and tasty. The reason for use this decoration "Chocolate Raspberry" is the perfect solution to achieve a longer shelf life.



Recipe

Almond Sablé

Butter 84%	240g
Salt	4g
Icing Sugar	180g
Almond Powder	60g
Whole Eggs	100g
Flour (Patent)	120g
Flour (Patent)	350g
Totaal	**1054g**

Almond Sablé

- Combine the softened butter, salt, Icing sugar, almond powder, eggs and first measurement of flour. Mix only to incorporate

- Once the mixture is homogeneus, add the second measurement of flour

- Roll the dough out between two parchment paper sheets and refrigerate

- Bake in the oven at 150 - 160 ℃

Almond Raspberry Past

Almond Paste 50%	600g
Raspberries fresh	150g
Lime Juice	35g
Totaal	**785g**

Almond Raspberry Past

- Mix Almond Paste and lime juice

- Add the fresh raspberries

- Pipe into the baked shell

Raspberry

Raspberry Puree	700g
Fresh Raspberries	40g
Sugar	100g
Glucose Powder	120g
Pectine NH 12,	5g
Calamondin Juice	10g
Totaal	**983g**

Raspberry

- Heat half of the puree

- Add at 40°C the sugar, pectine and glucose powder

- Bring to the boil

- Add the rest of the puree and Calamondin juice

Vanilla Ganache

Cream 35%	190g
Honey	40g
Lime Zest	5g
White Chocolate	275g
Cream 35%	500g
Totaal	**1011g**

Vanilla Ganache

- Heat the small part cream, honey, vanilla pod and lime zest. Infuse and strain

- Add the melted white chocolate and mix

- Add the cold cream and emulsify with a handblender

Assembly, layout and finishing

Enjoy this exciting recipe.

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