Duchesse Blackcurrant & Blueberry

Duchesse Blackcurrant & Blueberry - New Age Bourdaloue - Renewed Home-made Pear Tartlet



Recept

Sablé Breton Dough

Butter	270g
Sugar	200g
Inverted sugar	25g
Whole eggs	35g
Lemon juice	6g
Salt	4g
Flour T55	415g
Baking powder	13.5g
Baking soda	2g
Totaal	**970.5g**

Sablé Breton Dough

Mix first, with paddle attachment, the butter with sugars, eggs, lemon juice and salt. Add gradually the mixture of flour, baking powder and baking soda. Don't over mix. Lay out at 2,5mm and rest few hours in the refrigerator before use. Cut round shape to feet the outside of individual brioche mold. Bake at 155°C until golden color.

Almond Filling

Almond paste 50%	250g
Pastry cream	500g
Totaal	**750g**

Almond Filling

In the mixing bowl with the paddle attachment, soften the almond paste with 1/3 of the pastry cream.

Add the remaining pastry cream until smooth texture. Fill the inside of the same brioche mold and bake at 170°C around 18 minutes.

Pear Compote

Pear purée	340g
Granulated sugar	30g
Pectin NH	6g
Granulated sugar	75g
Fresh pear cubes	400g
Lemon juice	25g
Totaal	**876g**

Pear Compote

In a saucepan, bring the puree with the sugar at 50°C and then, add in the mixture sugar/pectin mixing well with a whisk. Bring to a boil for 3 minutes. Add in the pear cubes and the lemon juice. Mold into the plastic tube, freeze completely and unmold.

Vanilla Chantilly

Cream 35% fat	300g
Gelatin mass 200 bloom	24g
Sinfonia Cioccolato Bianco - IRCA Since 1919	150g
Cream 35% fat	300g
Totaal	**774g**

Vanilla Chantilly

Heat the first cream to a boil with the scratched vanilla pod and, strain. Add in the melted gelatin mass and pour gradually the hot mixture to the melted chocolate forming a good emulsion. Add the remaining cream and let crystallize in the cooler. Whip to consistency and fill the sable shelves to the top.

Cassis Blueberries Poach Pears

Blackcurrant puree Ravifruit	400g
Blueberry puree Ravifruit	200g
Sugar	400g
Water	300g
Totaal	**1300g**

Cassis Blueberries Poach Pears

Bring all ingredients to a boil and cover the pears to poach them gently for 8 hours. Strain the syrup and bring back to a boil. Cover again the pears with the hot mixture and again, poaching 8 hours. Repeat the same while the pears are perfectly poached.

Clean and peel carefully the pears with peeler knife. Pulish gently the surface of the pear with soft tissue, deep into lemon juice to avoid oxidation.

Assembly, layout and finishing

Final touch: Dobla Lace Flower Amber.

Enjoy this exciting recipe.

Featured Product(s)



Lace flower amber