

Uberry

Inspired by Ube. Created by pastry chef Bart de Gans.



Recipe

Cinnamon tartlet shell

Wheat flour	150g
Ground cinnamon & fine salt	3g
Unsalted butter, softened	90g
Icing sugar	55g
Whole egg	30g
Totaal	328g

Cinnamon tartlet shell

Cream the butter and icing sugar until smooth; add the egg gradually.

Sift the flour, cinnamon and salt; mix in just until a dough forms.

Wrap and chill for at least 2 hours. Roll to 2 mm and line 12 tart rings.

Freeze the lined shells, then bake at 160°C fan for 14–16 minutes until golden.

Cool completely before filling.

Ube frangipane

Unsalted butter, softened	50g
Caster sugar	50g
Almond flour	50g
Whole egg	50g
Ube paste	35g
Totaal	235g

Ube frangipane

Cream the butter, sugar and almond flour until evenly combined.

Add the egg in 2–3 additions, mixing smooth between additions.

Mix in the ube paste until the colour is even.

Pipe approximately 19g into each tart shell.

Bake at 160°C fan for 10–12 minutes, until just set; cool.

Blueberry confit

Blueberry purée	110g
Blueberries	60g
Caster sugar	30g
Pectin NH	2g
Lime juice	5g
Totaal	207g

Blueberry confit

Mix the sugar and pectin NH thoroughly.

Warm the blueberry purée and berries to approximately 40°C.

Whisk in the sugar mixture; bring to a full boil and cook for 1 minute.

Remove from the heat and stir in the lime juice; blend briefly if a smoother confit is preferred.

Cover at contact and chill. Pipe approximately 10–12g into each tartlet.

Mascarpone-lime mousse

Mascarpone	120g
Cream 35% (warm, 120g whipped) 180g	60g
Caster sugar	28g
Gelatine mass (1:5)	18g
Lime juice and finely grated zest	19g
Totaal	365g

Mascarpone-lime mousse

For 18g gelatine mass, bloom 3g gelatine in 15g cold water.
Warm 60g cream with the sugar; dissolve the gelatine mass in it.
Pour over the mascarpone and blend smooth; add the lime juice and zest.
Cool the base to 28–30°C, then fold in 120g softly whipped cream.
Pipe into 12 ring moulds and freeze until solid.

Assembly, layout and finishing

Mix the sugar and pectin NH thoroughly.
Warm the blueberry purée and berries to approximately 40°C.
Whisk in the sugar mixture; bring to a full boil and cook for 1 minute.
Remove from the heat and stir in the lime juice; blend briefly if a smoother confit is preferred.
Cover at contact and chill. Pipe approximately 10–12 g into each tartlet. Decoration: Dobla curl purple and Lace flower purple.

Enjoy this exciting recipe.

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Lace flower
purple