

CHERRY TART WITH ELDERFLOWER CREAM



PROFESSIONAL



MAKES 6

INGREDIENTS LIST

Tart Shells

- Icing sugar 125g
- Unsalted Avonmore Butter 250g
- Flour 450g
- Egg white 50g
- Ground Almonds 75g
- Vanilla pod x1

Cherry Compote

- Cherries pitted 400g
- Kirsch liqueur 65g
- Brown sugar 35g

Elder Flower Cream

- Elderflower cordial 100g
- Gelatine leaves x1
- Muscovado dark brown sugar 4g
- Avonmore Whipping cream 35.1% semi whipped 500g

Red Spray

- White chocolate 400g
- Cocoa butter 100g
- Crimson red food colour 3g

AVONMORE PROFESSIONAL PRODUCT USED



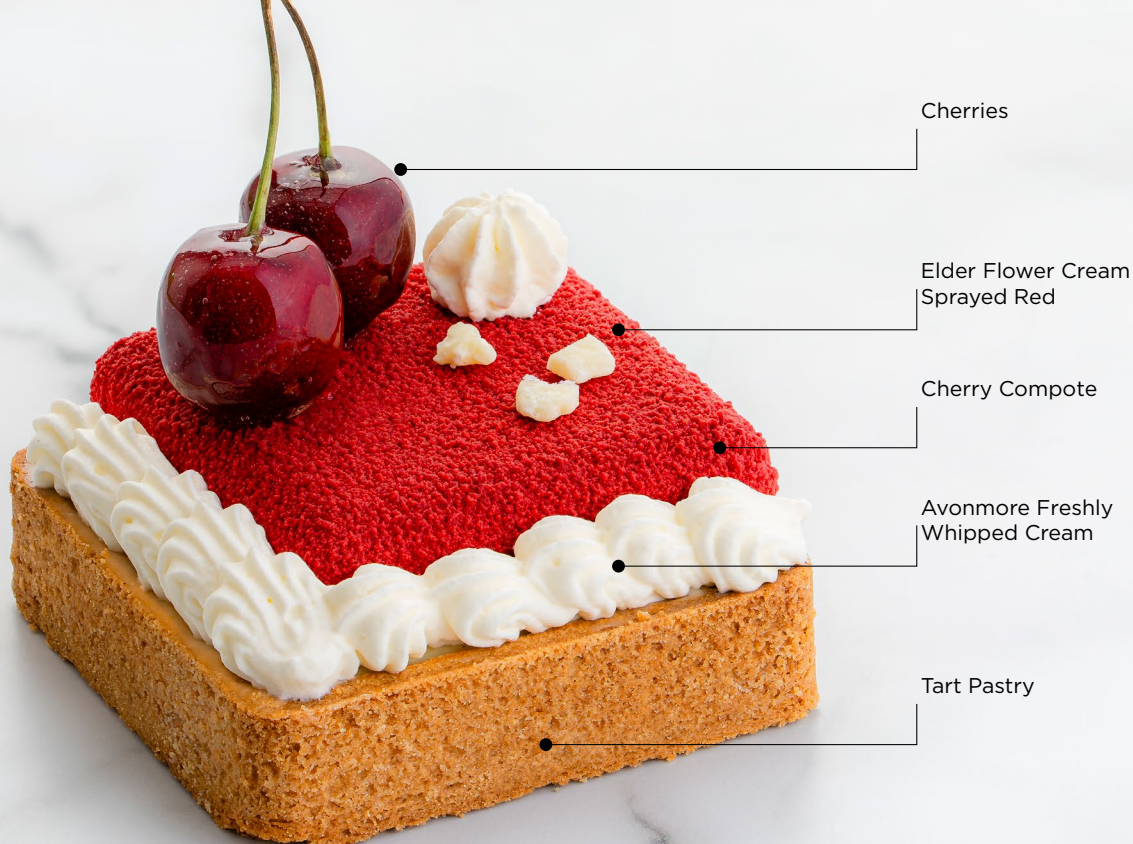
38%
Whipping Cream



35.1%
Whipping Cream



Unsalted
Irish Butter



THE RECIPE, STEP BY STEP

ELEMENTS:

- 01 Tart Pastry
- 02 Cherry Compote
- 03 Elder Flower Cream
- 04 Red Spray

01

Tart Pastry

1. Cream together the butter and sieved icing sugar.
2. Scrape down sides of the bowl.
3. Add egg white & vanilla, mix well.
4. Add flour and ground hazelnut in 3 parts.
5. Divide into 2 and allow to chill in fridge.
6. Roll the pastry to 3mm and line the tart rings.
7. Blind bake tart cases for 15 mins @ 170°C
8. Remove baking beans and cook for a further 5 mins at 150°C.
9. Allow to cool and brush the inside of tart with melted white chocolate and allow to set.

02

Cherry Compote

1. Cook the cherries in the liqueur and sugar.
2. Allow to chill.
3. Divide equally between the tart cases.

03

Elder Flower Cream

1. Soak gelatine in ice cold water.
2. Warm elder flower and sugar.
3. Dissolve gelatine and allow to cool.
4. Fold in Avonmore 38% semi whipped cream.
5. Pipe into moulds and blast freeze.
6. Demould and spray with crimson red cocoa spray.

04

Red Spray

1. Melt Ingredients together.
2. Blend and pass through a fine strainer.
3. Add to spray gun.

For assembly (Makes 6)

1. Fill tart with cherry compote.
2. Add the sprayed elderflower cream.
3. Decorate with piped avonmore cream. Top with cherry and chocolate cream.



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