

# STICKY RICE TART



PROFESSIONAL



**MAKES 8 PORTIONS**

## INGREDIENTS LIST

### Tart Pastry

- Avonmore Professional Unsalted Irish Butter 120g
- Icing Sugar 90g
- Whole Egg 50g
- Flour 230g
- Almond Flour 30g

### Coconut Whipped Ganache

- Coconut Puree 160g
- White Chocolate 150g
- Inverted Sugar 28g
- Gelatine Mass 35g
- Avonmore Professional Whipped Cream 35.5% 250g

### Coconut Rice Pudding

- Glutinous Rice 105g
- Milk 300g
- Cream 300g
- Coconut Milk 110g
- Jaggery 100g
- Lime Zest 1 Ea.
- Sea Salt 1 pinch

### For the Glaze

- Water 150g
- Caster Sugar 150g
- Glucose 200g
- Gelatine Mass 105g
- Condensed Milk 200g
- White Chocolate 300g
- White Colour Qs

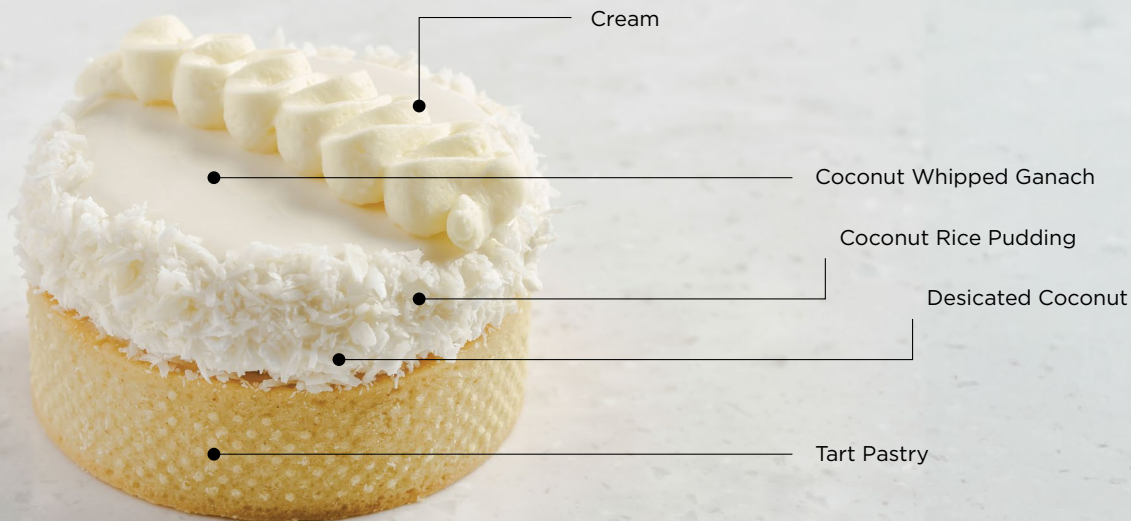
## AVONMORE PROFESSIONAL PRODUCT USED



35.5%  
Whipping Cream



Unsalted  
Irish Butter



## THE RECIPE, STEP BY STEP

### ELEMENTS:

- 01 Tart Pastry
- 02 Coconut Whipped Ganache
- 03 Coconut Rice Pudding
- 04 For the Glaze

## 01

### Tart Pastry

1. Mix all dry ingredients with butter.
2. Add egg to form dough.
3. Rest dough in fridge.
4. Roll out to 2.5 mm
5. Line tart cases and blind bake 160°C for 20 minutes.
6. Remove blind baking beans and cook for a further 5 minutes.
7. Brush tart with egg whites and cook for another min to seal the tart.

## 02

### Coconut Whipped Ganach

1. Warm puree inverted sugar gelatine pour over white chocolate and blend and allow to chill overnight.
2. Beat ganache in mixing bowl.
3. Add cream mix lightly and whip to soft peaks.
4. Pipe in mould and blast freeze.
5. Demould coconut ganache and glaze.

## 03

### Coconut Rice Pudding

1. Wash rice, add to milk and cream and cook.
2. Add the jaggery lime zest and pinch of salt.
3. When cooked remove from heat and chill in fridge until assembly.

## 04

### For the Glaze

1. Bring sugar water and glucose to 103°C.
2. Add gelatine mass.
3. Pour over chocolate and food colour an blend.
4. Pass through fine strainer and use between 29°C /37°C.

## For assembly

1. Fill tart with Sticky rice.
2. Smooth the top with a palate knife.
3. Dip coconut ganache in white glaze.
4. dip in desiccated coconut.
5. Place on top of the tart.
6. Pipe on top with coconut whipped ganache.
7. Place few fresh peels of coconut.



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For further information, please contact your Avonmore Professional distributor.