



PROFESSIONAL

RASPBERRY TARTLET PETIT FOUR



AVONMORE
PROFESSIONAL
PRODUCTS USED



Avonmore Professional
35.1% Whipping Cream

MAKES 10 TARTLETS INGREDIENTS LIST

Pate Sucre

- 185g Flour
- 110g Butter, cubed
- 30g Icing Sugar
- 30g Ground Almonds
- 30g Egg

Lemon Curd

- 150g Sugar
- 100g Butter, cubed
- 75ml Lemon Juice
- 150g Whole Egg

Raspberry Cremeux

- 500g Raspberry Puree
- 1g Agar
- 15g Sugar
- 3 Leaves Gelatine
- 125g Butter, cubed
- 1 Egg

Vanilla Cream

- 125ml Cream
- 15g Sugar
- ½ Leaf Gelatine
- ½ Vanilla Pod

Glaze Base

- 100g Water
- 150g Sugar
- 50g Glucose
- 8g Pectin NH

Neutral Glaze

- 200g Glaze Base (Recipe Above)
- 100ml Water
- 2g Agar

Assembly & Presentation

- Dried Raspberries, Dried Rose Petals and Gold Leaf

THE RECIPE, STEP BY STEP

ELEMENTS:

- 01 PATE SUCRE (SWEET PASTRY)
- 02 LEMON CURD
- 03 RASPBERRY CREMEUX DOME
- 04 VANILLA CREAM
- 05 GLAZE BASE
- 06 NEUTRAL GLAZE

01

Pate Sucre

1. Put the flour and cubed butter into a stand mixer bowl. Attach the beater to the stand mixer and begin to beat the mix until the mix resembles breadcrumbs.
2. Add the icing sugar and ground almonds, followed by the egg, and mix until just combined.
3. Turn out the dough and wrap in clingfilm. Chill for at least 1 hour.
4. When ready to bake, preheat the oven to 180°C. Dust the work surface with flour and roll the dough out into a large rectangle (2mm thick). Line small petit four tartlet tins (3.5cm in diameter). Place the tartlet tins onto a tray and place the tray in the fridge to chill for 30 minutes.
5. Bake the tartlets for 4-5 minutes until golden and the pastry is fully cooked. Remove from the oven and leave to cool. Remove from the tartlet tins and set aside.

02

Lemon Curd

1. Put the sugar, butter and lemon juice into a small saucepan over a medium heat and bring to a boil. When the sugar has dissolved and the butter fully melted, turn the heat down to low and add the eggs, whisking all the time to prevent overcooking.
2. Using a thermometer, cook the curd to 80°C, stirring all the time. Remove from the heat and pass the mix through a sieve into a bowl. Place this bowl over another bowl filled with ice water. Cool the curd and chill until required.

03

Raspberry Cremeux

1. Put the gelatine leaves into a bowl of cold water to soften.
2. Place the puree, agar and sugar into a medium saucepan and place over a medium heat. Bring to a boil, whisking all the time. Continue to boil for 1 minute, and remove from the heat.
3. Squeeze out the gelatine leaves and add to the saucepan, whisking well to dissolve. Add the butter, one cube at a time, and continue to whisk until emulsified. Add the egg and mix well.

4. Prepare a tray with small demi sphere silicone moulds (each demi sphere 3.5cm in diameter). Pour the cremeux into the mould and smooth out using a palette knife. Place the mould in the freezer and freeze the domes for a minimum of 4 hours.

04

Vanilla Cream

1. Put 25ml of the cream into a small saucepan with the sugar. Put on a medium heat and bring to the boil to dissolve the sugar. Meanwhile, place the gelatine leaf in a small bowl of cold water to soften.
2. Put the remaining cream in a cold metal bowl. Scrape the vanilla seeds from the vanilla pod and add to the bowl.
3. Whisk the cream until soft peaks form. Set aside.
4. Once the cream in the saucepan is boiling, remove from the heat, squeeze out the gelatine leaf and add to the cream, mixing well to dissolve.
5. Cool the warm cream and fold into the whipped cream and place in the fridge for 1 hour (minimum).

05

Glaze Base

1. Put the water and glucose into a small saucepan and place over a medium heat. Mix the sugar and pectin together in a separate bowl.
2. Once the water is boiling, add the sugar and pectin mix, whisking all the time. Boil for one minute and remove from the heat. Set aside to cool completely. Keep chilled.

06

Neutral Glaze

1. Put all of the ingredients into a small saucepan and bring to a boil. Boil for one minute to activate the agar and use while hot.

Assembly and Presentation:

To finish: Dried Raspberries, Dried Rose Petals and Gold Leaf

Place the lemon curd into a piping bag. Whisk the vanilla cream until smooth and place in a piping bag fitted with a small round nozzle. Pipe a small quantity of the lemon curd into each tartlet base.

Heat the neutral glaze until liquid and hot, and using a skewer, dip the raspberry domes into the glaze, flip to drain off the excess glaze and place on top of the lemon curd.

Repeat with the remaining domes. Place the tartlets in the fridge for 30 minutes to defrost.

When ready to serve; pipe a small dot of vanilla cream on top of each tartlet and garnish with dried raspberry, dried rose petals and gold leaf.



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