

# Recipe

## Dark-red plum & almond tart

Thibault Marchand

*Corporate Chef Les vergers Boiron*





# Recipe

## Dark-red plum & almond tart

By *Thibault Marchand*

Makes 2 x 19 cm-diameter tarts

Dark-red plum puree  
Les vergers Boiron  
no added sugar



Lemon puree  
Les vergers Boiron  
no added sugar



IQF Dark-red plum  
Les vergers Boiron



### SWEET PASTRY

Butter .....	105 g
Icing Sugar .....	85 g
Eggs .....	43 g
T55 Flour .....	215 g
Fine salt .....	1.8 g

Mix the butter with the icing sugar in the mixing bowl, using the paddle.

Gradually add the eggs.

Sift the flour with the salt, then add to the mix.

Mix everything together until you obtain an even consistency.

Cover with cling film and keep in the fridge for 2 hours.

Roll out the dough to 2 mm thickness, then use it to line the circular molds.

Keep in the fridge for 30 minutes, then pre-cook at 180°C until lightly golden.

### TOASTED ALMOND CREAM

Ground toasted almonds .....	75 g
Unsalted butter .....	75 g
Brown sugar .....	75 g
Eggs .....	75 g
Cornflour .....	7.5 g
Lemon .....	1

Mix the ground toasted almonds with the butter and brown sugar in the mixing bowl, using the paddle.

Gradually add the eggs.

Add the cornflower and lemon zest to finish.

Pipe an almond cream base into the bottom of each precooked tart, then bake at 175°C until golden.

### DARK-RED PLUM COMPOTE

Dark-red plum puree .....	165 g
IQF Dark-red plum .....	85 g
Sugar .....	15 g
NH pectin .....	2.7 g

Heat the puree with the IQF dark-red plums.

Mix the dry ingredients together.

Once the mix is hot and the dark-red plums are defrosted, sprinkle in the sugar and pectin mix.

Cook for 2 minutes.

Leave to cool and set aside for assembly.

### DARK-RED PLUM CRÉMEUX

Dark-red plum puree .....	150 g
Lemon puree .....	4.5 g
Water .....	45 g
Sugar .....	54 g
NH pectin .....	2.7 g
Cornflour .....	10 g
Butter .....	25 g

Mix the dry ingredients together.

Heat the purees with the water.

Sprinkle in the dry ingredients and boil for 2 minutes.

Remove from the heat, leave to cool to 50°C, then add the butter.

Blend with a hand blender and chill quickly.

Set aside for assembly.



## ALMOND INFUSION

Whipping cream 35% .....	1 L
Ground toasted almonds .....	200 g

Warm the cream.  
Add the ground almonds and blend.  
Leave to infuse for at least 2 hours.  
Sift so you are left with only the infused cream.  
Set aside for making the crèmeux.

## ALMOND CRÉMEUX

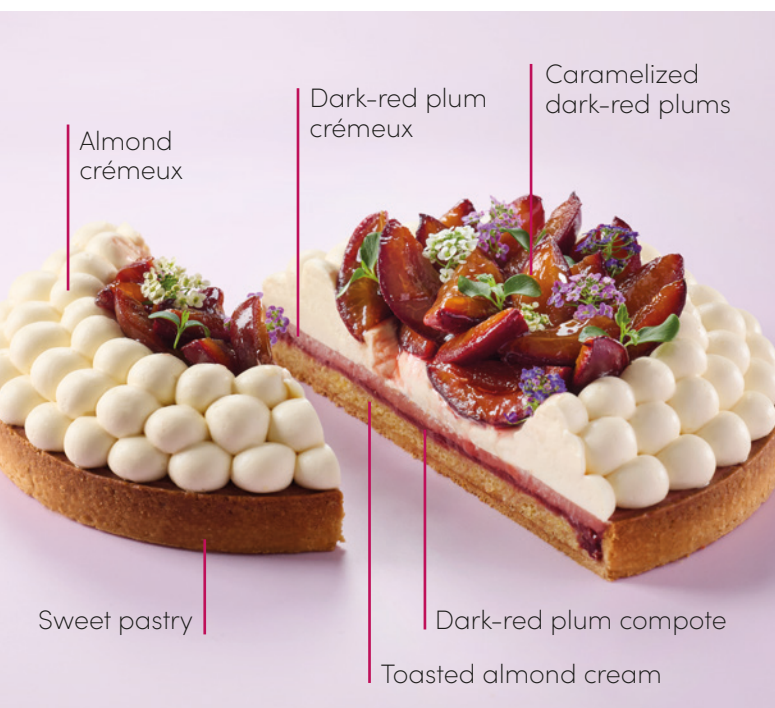
Almond infused cream .....	750 g
Sugar .....	94 g
Egg yolks .....	80 g
Gelatin mass .....	25 g

Beat the egg yolks with the sugar until pale and creamy.  
Heat the infused cream.  
Make a crème anglaise.  
Remove from the heat, then add the gelatin mass.  
Chill rapidly and keep in the fridge for 24 hours.

## CARAMELIZED DARK-RED PLUMS

IQF Dark-red plum .....	30 to 40 pieces
Sugar .....	200 g

Add the IQF dark-red plums and caramelize over a low heat.  
Remove from the heat, leave the caramelized dark-red plums to cool, and strain them as much as possible.  
Set aside for assembly.



## Assembly

Pour 120 g of dark-red plum compote over each almond cream base.  
Soften the dark-red plum cream.  
Pipe the cream over each layer of compote and smooth it over each tart.  
Whip up the toasted almond cream.  
Using a pastry (piping) bag and a round pastry tip (piping nozzle), pipe on the almond cream. Begin by piping a ring around the perimeter of each tart, then add two additional rings inside.  
Cut the cooled, strained, caramelized dark-red plums in half, then place them in the center of each tart, positioning them as you wish.  
Decorate as desired.

## NOTES

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# Let's cultivate fruit excellence

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