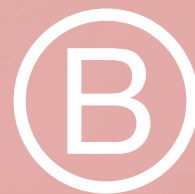


Recipe

Red Rhubarb & Pistachio Meringue Tart

Thibault Marchand
Corporate Chef Les vergers Boiron

Certified



Corporation





Recipe Red Rhubarb & Pistachio Meringue Tart

By Thibault Marchand

For 10 pieces

Tarte Ring Round ø80 h 20 mm mould by Silikomart

Red Rhubarb puree
Les vergers Boiron
no added sugar



Raspberry puree
Les vergers Boiron
no added sugar



Lemon puree
Les vergers Boiron
no added sugar



RED RHUBARB & RASPBERRY CRÉMEUX

Red rhubarb puree	200 g
Raspberry puree	100 g
Lemon puree	7.5 g
Water	75 g
Cane sugar	80 g
NH pectin	6 g
Cornflour	15 g
Unsalted AOP butter	45 g

Heat the purees with the water.

Mix the powders (sugar, pectin, cornflour) together.

Sprinkle the powders into the hot liquid while whisking.

Boil for 2 minutes.

Off the heat, cool down to 50°C and add the butter.

Blend using a hand blender.

Store in the fridge for 24 hours.

SWEET PASTRY

Unsalted AOP butter	150 g
Icing sugar	120 g
Whole eggs	60 g
T45 flour	300 g
Fine salt	2.5 g

In a mixing bowl, using the paddle attachment, combine the butter, icing sugar, and salt.

Gradually add the eggs.

Then add the sifted flour.

Let rest in the fridge for 20 minutes.

Roll the dough out to 2.5mm thickness.

Rest again for 15 minutes in the fridge.

Line the tart rings and chill for another 20 minutes.

Bake in a 175°C oven until golden brown.

Once out of the oven, brush the tart shells with a mix of cream and egg yolks.

Return to the oven to dry the coating and waterproof the tart bases.

Set aside for assembly.

ITALIAN MERINGUE (SOUFFLÉ STYLE)

Cane sugar	220 g
Water	75 g
Egg whites	140 g

In a saucepan, heat the sugar and water to 121°C.

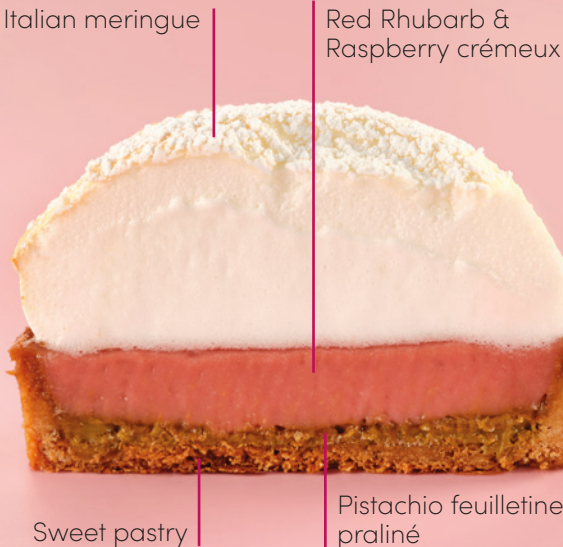
Whip the egg whites and gradually pour in the syrup while continuing to whip.

Keep whipping until the meringue cools down.

Set aside for assembly and baking

Pistachio Praliné (CACAO BARRY)	120 g
Feuilletine (CACAO BARRY)	50 g

Mix the pistachio praliné with the feuilletine. Set aside.



Assembly

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