

Recipe

Redcurrant tart

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Certified



Corporation





Recipe Redcurrant tart

By Thibault Marchand

Makes two tarts, serving 6 people each

IQF Redcurrant
Les vergers Boiron



Redcurrant puree
Les vergers Boiron
no added sugar



Lemon puree
Les vergers Boiron
no added sugar



SWEET PASTRY

Butter	150 g
Icing sugar	120 g
Eggs	60 g
T55 flour	300 g
Fine salt	2.5 g

In the bowl of a stand mixer fitted with the paddle attachment, mix the butter and icing sugar.

Gradually add the eggs.

Sift together the flour and salt, then add to the mixture.

Mix until smooth and homogeneous.

Cover with cling film directly on the surface and refrigerate for 2 hours.

Roll out the dough to a thickness of 1.8 mm, then line the tart rings.

Refrigerate for 30 minutes before blind-baking at 180°C until lightly golden.

ALMOND CREAM

IQF Redcurrant	QS
Ground almonds	75 g
Butter	75 g
Brown sugar	75 g
Whole eggs	75 g
Cornflour	7.5 g

In the bowl of a stand mixer fitted with the paddle attachment, mix the ground almonds with the butter and brown sugar.

Add the whole eggs.

Finish by adding the cornflour.

Pipe a layer of almond cream into each tart shell, then scatter with IQF Redcurrants.

Bake at 175°C until golden.

REDCURRANT COMPOTE

Redcurrant puree	250 g
IQF Redcurrant	125 g
Granulated sugar	37.5 g
NH pectin	4 g

Heat the Redcurrant puree and IQF Redcurrants.

Mix the sugar and pectin together.

Gradually sprinkle the dry ingredients into the hot fruit mixture while stirring, then bring to the boil.

Cool rapidly and reserve for assembly.

REDCURRANT CRÉMEUX

Redcurrant puree	250 g
Lemon puree	7.5 g
Water	75 g
Granulated sugar	95 g
NH pectin	5.5 g
Cornflour	16.5 g
Butter	45 g

Mix the dry ingredients together.

Heat the fruit purees with the water.

Gradually sprinkle in the dry ingredients while stirring and boil for 2 min.

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

Blend with a hand blender until smooth and cool rapidly.

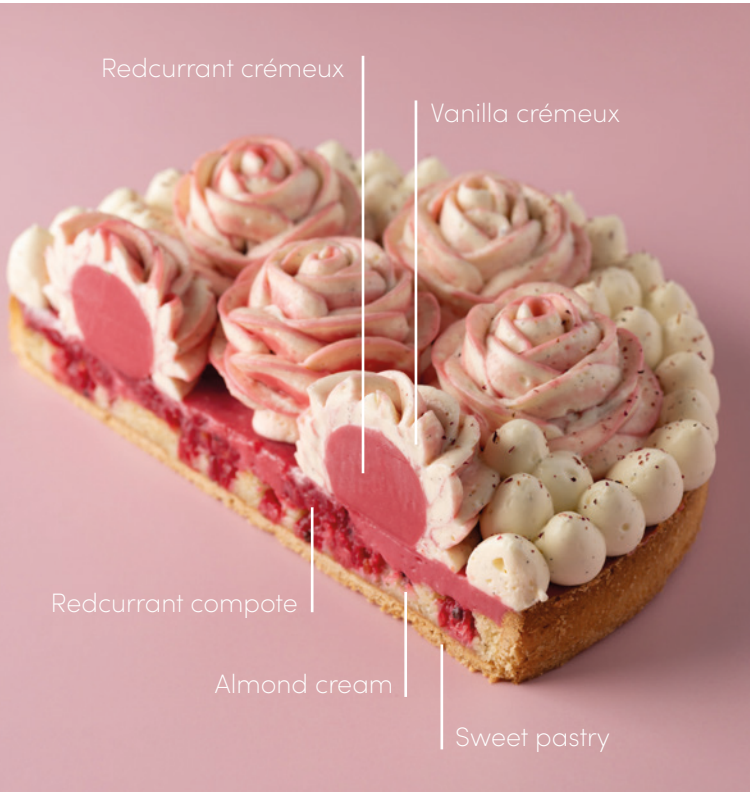
Pour into half-sphere moulds and reserve the remaining crèmeux for assembly.

Set aside for assembly.

VANILLA CRÉMEUX

35% whipping cream	500 g
Sugar	60 g
Egg yolks	52.5 g
Vanilla pods	2
Gelatin mass	95 g

Infuse the scraped vanilla pods in the cream for 30 minutes.
Prepare a crème anglaise.
Add the gelatin mass.
Strain and blend until smooth.
Refrigerate for 24 hours before whipping.



Assembly

NOTES



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