



RECIPES

# Rhubarb tartelette

## 1. Almond pâte sablée

### INGREDIENTS:

Almond powder	54g
Potato starch	100g
Flour	350g
Salt	2g
Icing sugar	173g
Butter	183g
Whole egg	100g

### METHOD:

Soften the butter. Add the sugar. Add the eggs. Mix all of the dry ingredients together until smooth.

Roll in between two baking sheets at 2mm and freeze. Line the tartelettes molds. Bake for 16min at 160°C.

## 2. Frangipane

Butter	332g
Sugar	332g
Almond powder	332g
Whole egg	365g
Flour	35g
Lime zest	Qsg

### METHOD:

Use a kitchen machine to mix the butter and sugar with a paddle. Add the almond powder and lime zest. Slowly beat in the eggs.

Scrape the bowl and add the flour. Pipe a thin line of spread on top of the prebaked tartelettes. Fill them with frangipane. Bake for 10min at 170°C.





RECIPES

### 3. Crème patissière

Milk	100g
Whole Egg	10g
Pudding Powder	8g
Sugar	25g

#### METHOD:

Boil the milk together with the sugar.  
Mix the pudding powder with the whole eggs.

Pour the boiling milk onto the mixture.  
Put everything back on the fire and stir well until the mixture boils.

### 4. Sous-vide rhubarb pieces

Rhubarb pieces	250g
Passion fruit puree	50g
Vanilla-pod	1g

#### METHOD:

Place all ingredients in a plastic bag and cook sous-vide. Discard the juice and dry on paper towels.

Place on top of the tartelette.



### Used Fruitlayer products in this recipe

4.SOUS-VIDE RHUBARB PIECES

5.PASSION FRUIT SORBET



Passion fruit puree

### 4. Passion fruit sorbet

Water	50g
Gelatin mass	3g
Vanilla-pod	1g
Passion fruit puree	200g
Sugar	40g

#### METHOD:

Boil the water and add the empty vanilla-pod and gelatin.

Cover with plastic foil and infuse for 10min.  
Remove the vanilla-pod. Add the sugar.

Add the passion fruit puree. Use a hand blender to emulsify. Pour into an ice machine.

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