



RECIPES

Sakura 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. Almond biscuit

Almond powder	140g
Sugar	140g
Whole egg	140g
Egg yolk	43g
Egg white	174g
Sugar	107g
Flour	107g

METHOD:

Mix the almond powder, sugar, whole egg and egg yolk. Whip the egg white and sugar. Add the whipped egg white to the mixture.

Add the flour. Scale 830g per baking tray.

Bake for 7min at 210°C. Cut out a round disk of 5cm.



RECIPES

3. Passion fruit crèmeux

Passion fruit puree	100g
Whole egg	40g
Egg yolk	30g
Sugar	30g
Gelatin mass	10g
Butter	40g

METHOD:

Heat the passion fruit puree, whole egg, egg yolk and sugar until 83°C. Add the gelatin mass and cool down until 38°C. Add the butter (at room temperature) and mix. Pour into the tartelette.

4. Sakura ganache montée

Gelatin mass	60g
Cream 40%	250g
White chocolate	50g
Cream 40%	500g
Invert sugar	120g
Sakura extract	QSg

METHOD:

Heat the first part of the cream (250g) together with the invert sugar. Add it to the white chocolate, gelatin and Sakura extract. Use the hand blender to make an emulsion. Add the cream (500g). Mix again.

Store overnight in the fridge. Whip until the right consistency. Pipe on top of the crèmeux. Use a melon spoon to make a cavity.

5. Cherry gel

Cherry puree	450g
Passion fruit puree	80g
Invert sugar	50g
Pectin NH	14g
Sugar	80g

METHOD:

Heat the cherry and passion fruit puree together with the invert sugar. Mix the pectin with the sugar. Add to the mixture. Boil for at least 2min. Cool down as fast as possible. Use a hand blender to emulsify. Fill the cavity.

DECORATION: fresh cherries.

Used Fruitlayer products in this recipe

3. PASSION FRUIT CRÈMEUX

Passion fruit puree



5. CHERRY GEL

Cherry puree



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