

Strawberry Mint Tartlet

Recipe for 12 tartlets

1 _ SWEET DOUGH

Flour T45	250 g
Butter	150 g
Icing sugar	95 g
Almond powder	30 g
Egg	1
Salt	1 pinch
Vanilla Extract	As much as needed

Blend together the butter at room temperature, the icing sugar, the salt, the egg, the vanilla, and the almond powder. Sieve the flour, pour into the mixture and fold together without overmixing. Place the mixture in the refrigerator. Line the tart pans and bake the crust lightly.

2 _ ALMOND CREAM

Almond powder	150 g
Caster sugar	150 g
Butter	150 g
Eggs	150 g

Mix gently all the ingredients together. Spread a thin layer of the almond cream on the lightly pre-baked crusts. Bake them again in the oven at 180°C for seven minutes in order to thicken the almond cream. Place aside.

3 _ FROMAGE BLANC CREAM

Fromage blanc	100 g
Caster sugar	10 g
Gelatine leave	1
Heavy cream, whipped	30 g
Boiron Lemon Sticks	10 g

Plunge the gelatine into cold water, whip the fromage blanc with 1/3 of the cream and the sugar. Whip the rest of the cream, incorporate the melted gelatine, the fromage blanc and the minced fruit sticks to create an even mixture. Cast into domes of 3.5 cm in diameter and freeze.

4 _ STRAWBERRY MINT GELÉE

Boiron Strawberry Mint Puree	375 g
Caster sugar	10 g
Gelatine leaves	10 g
Diced strawberries	75 g

Plunge the gelatine into cold water. Heat 1/3 of the fruit puree and dissolve the gelatine in it. Add the rest of the puree and the diced strawberries. Leave to thicken slightly before casting. Inlay with the fromage blanc and freeze.



Strawberry Mint Sweetness

Recipe for 12 glasses of 25 cl

1 _ STRAWBERRY MINT GELÉE

Boiron Strawberry Mint Puree	250 g
Gelatine leaves	5 g
Diced strawberries	125 g
Supreme of grapefruit (diced)	50 g
Boiron IQF Blackberries	25 g

Plunge the gelatine in cold water. Heat 1/3 of the fruit puree and incorporate it with the gelatine. When dissolved, add the rest of the puree and the diced fruit. Cast the mixture into glass cups and place them in a refrigerator.

2 _ STRAWBERRY MINT BAVAROIS

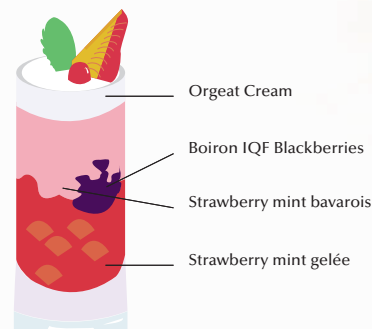
35% fat cream	60 g
Fresh egg yolks	35 g
Caster sugar	10 g
Gelatine leaves	8 g
35% fat cream	140 g
Boiron Strawberry Mint Puree	250 g

Plunge the gelatine in cold water to soften. Make an English cream by bringing the cream (60g) to the boil. Blanch the egg yolks with the sugar. Pour the cream into the mixture and heat it until 85°C. Incorporate the gelatine and place in the refrigerator. Whip the rest of the cream (140g). Once the English cream has cooled down (but is still supple), incorporate the fruit puree (at room temperature) with the whipped cream. Cast on the strawberry gelée and place in a refrigerator.

3 _ ORGEAT CREAM

Heavy cream, whipped	125 g
Orgeat syrup	20 g

Whip the cream, incorporate the Orgeat syrup. Keep in the refrigerator until the assembling.



Recipes by Ollivier Christien, Head Pastry Chef at Vergers Boiron



Les Vergers Boiron

1, rue des Glacières, 94538 Rungis Cedex, France
 Tél. : 33 1 45 60 73 32 - Fax : 33 1 46 86 52 72
 Website : www.boironfreres.com
 e-mail : cexport@boironfreres.com

