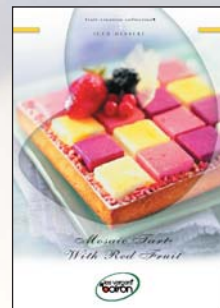


# Mosaic Tart With Red Fruit

Recipe for 4 x 20 cm tarts

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## COMPOSITION

Sweet dough - Lemon succès - Cointreau® zabaglione - Raspberry, Blackcurrant, Lemon ice cream.

### 1 \_ SWEET DOUGH

Flour	340 g
Butter	200 g
Icing sugar	140 g
Almond powder	40 g
Eggs	80 g
Salt	1 pinch
Vanilla	as much as needed

Mix the softened butter, icing sugar, salt, eggs, vanilla and almond powder. Once well mixed, add the sieved flour and fold in lightly. Store in the refrigerator. Roll out the dough then line the tart tins. Bake at 170°C for 10 minutes.

### 2 \_ LEMON SUCCÈS (260 g / TART)

Almond powder	210 g
Icing sugar	210 g
Flour	20 g
Egg whites	420 g
Caster sugar	105 g
Boiron Semi-candied Lemon	55 g

Whisk the eggs with the sugar then add the semi-candied lemon. Sieve the powder almond, icing sugar, flour mixture before folding delicately into the whisked egg whites. Fill the blind baked tarts with succès using the n°6 piping bag. Bake at 175°C for 15 minutes.

### 3 \_ COINTREAU® ZABAGLIONE (150 g / TART)

Egg yolks	140 g
Caster sugar	240 g
Whipped cream	240 g
Gelatine	1 sheet
Cointreau®	20 g

Cook the sugar at 121°C, pour it onto the egg yolks and beat until completely cooled. Add the Cointreau®, the melted gelatine, then the whipped cream. Store in a piping bag in the freezer until assembly.

### 4 \_ RECIPE FOR THE BASIC MIX FOR FRUIT ICE CREAMS

Milk	1600 g
Cream 35% fat in dry matter	370 g
Inverted sugar	160 g
Saccharose	640 g
Powdered milk 0% fat in dry matter	300 g
Ice cream stabiliser	15 g
Atomised glucose	115 g

Heat the milk, cream and inverted sugar at 45°C. Add the saccharose, atomised glucose, powdered milk and stabiliser mixture. Heat the mixture to 85°C. Blend and cool rapidly. Leave to mature for at least 3 hours in the refrigerator. Add the fruit puree to the basic mixture. Blend and churn in the sorbet machine.

### 5 \_ RASPBERRY ICE CREAM

Basic ice cream mix	930 g
Boiron Raspberry Puree	570 g

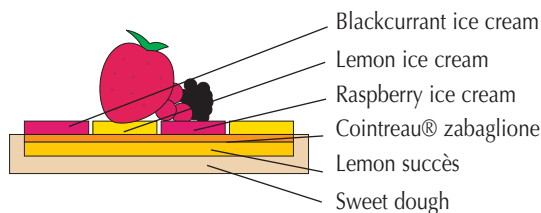
Pour each ice cream from the sorbet machine into a very cold frame measuring 1,5 cm tall. Put the ice cream in the freezer. Once set properly, cut out squares of 3 cm and freeze again. Fill the cooled tart bases with zabaglione (150 g / tart) then arrange cubes of ice cream as you like. Decorate and freeze.

### 6 \_ BLACKCURRANT ICE CREAM

Basic ice cream mix	1070 g
Boiron Blackcurrant Puree	430 g

### 7 \_ LEMON ICE CREAM

Basic ice cream mix	1070 g
Boiron Lemon Puree	330 g
Boiron Semi-candied Lemon	100 g



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