

# Passion Meringue Tarts



  
**VALRHONA**  
Let's imagine the best of chocolate®

## Makes 12 pieces

Using the Silikomart 146mm  
oblong 6 tartlet silicone mould

# PASSION MERINGUE TARTS

An original l'École Gourmet Valrhona recipe

## ALMOND SHORTCRUST PASTRY

- 270g Butter
- 270g Icing sugar
- 135g Finely ground almonds
- 5g Fine salt
- 110g Eggs
- 540g Plain flour (135g + 405g)

## PASSION FRUIT INSPIRATION

### CRÉMEUX

- 135g Passion fruit purée
- 7g Glucose syrup
- 4g Gelatine powder
- 20g Water
- 245g **PASSION FRUIT INSPIRATION**
- 265g Whipping cream 35%

## JIVARA 40% LIGHT MOUSSE

- 100g Whole milk
- 2g Gelatine powder
- 10g Water for the gelatine
- 200g Whipping cream 35%
- 135g **JIVARA 40%** chocolate

## ITALIAN MERINGUE

- 50g Egg whites
- 150g Caster sugar
- 50g Water

## ALMOND SHORTCRUST PASTRY

First mix the creamed butter, icing sugar, eggs, 135g flour, ground almonds and fine salt. Be careful not to overmix.

Once the mixture is well incorporated, add 405g flour.

Make sure you don't knead the dough.

Once the flour has been added, roll out the dough straight away between two plastic guitar sheets or two sheets of greaseproof paper, and cut it up.

Freeze the dough for at least 2 hours before using.

Line the tart bases and bake at 320°F (160°C) for approx. 15 minutes.

## PASSION FRUIT INSPIRATION CRÉMEUX

Mix the purée and glucose and heat them to approx. 176°F (80°C). Add the rehydrated gelatine.

Gradually combine with the melted **PASSION FRUIT INSPIRATION** couverture.

Immediately mix using a hand blender to make a perfect emulsion.

Add the cold cream.

Mix again.

## JIVARA 40% LIGHT MOUSSE

Heat the milk to 175°F (80°C) and add the rehydrated gelatine. Slowly combine with the melted **JIVARA 40%** chocolate to obtain a smooth, shiny, elastic texture - this is a sign that you are starting to make an emulsion.

Immediately mix using a hand blender to make a perfect emulsion.

Once the mixture is at 95-105°F (35-40°C), combine with the cream which has been whipped until it has the texture of a mousse. Quickly pour the mixture into the oblong silicone moulds and freeze.

## ITALIAN MERINGUE

Cook the sugar and water at 242-245°F (117-118°C) and mix with the beaten whites.

Beat until the mixture cools down and forms soft peaks that are easy to pipe.

## ASSEMBLY

· After the tart shells have baked and cooled, make the **PASSION FRUIT INSPIRATION** crèmeux so that you can pour it straight in, filling them up to the top. Freeze. Then, remove the **JIVARA 40%** light mousses from the moulds and place on top of the frozen Passion Fruit Inspiration crèmeux.

· Make the Italian meringue. Cut the tip of a piping bag at an angle. Without using a nozzle, unevenly pipe the Italian meringue. Brown the meringue with a small blowtorch.

· Store in the refrigerator for 4 hours before serving.

**TOP TIP:** once the **JIVARA 40%** light mousses have been removed from the moulds, cover them in clear glaze before placing them on the **PASSION FRUIT INSPIRATION** crèmeux. This gives them an extra shiny finish and perfect presentation.