

# Strawberry Inspiration and Ivoire Tartlets



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VALRHONA

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Makes 15 pieces

# STRAWBERRY INSPIRATION AND IVOIRE TARTLETS

An original *l'École Gourmet Valrhona* recipe

## ALMOND SHORTCRUST PASTRY

120g Butter  
2g Fine salt  
80g Icing sugar  
30g Finely ground almonds  
50g Eggs  
240g Plain flour (60 + 180g)

## IVOIRE VANILLA NAMELAKA

50g Milk  
1g Gelatine  
1 Vanilla pod  
95g IVOIRE 35% chocolate  
100g Whipping cream 35%

## STRAWBERRY INSPIRATION WHIPPED GANACHE

90g Strawberry purée  
10g Glucose syrup  
10g Acacia honey  
210g STRAWBERRY INSPIRATION  
300g Whipping cream 35%

## ALMOND SHORTCRUST PASTRY

First mix the creamed butter, fine salt, icing sugar, ground almonds, egg and 60g of flour.

As soon as the mixture is homogeneous, add 180g of flour in one go.

Roll out the mixture between 2 plastic sheets, then cut out discs using a 4.5cm diameter cookie cutter and store in the freezer.

Bake in the oven at 320°F (155°C) for approx. 15 minutes.

## IVOIRE 35% VANILLA NAMELAKA

Heat the milk with the split and scraped vanilla pod. Soak then wring out the gelatine and add to the mixture. Gradually combine with the melted **IVOIRE 35%**.  
Add the cold cream while stirring.

Pour immediately into 2.5cm diameter half-sphere silicone moulds and freeze.

## STRAWBERRY INSPIRATION WHIPPED GANACHE

Heat the strawberry purée along with the glucose and honey. Combine the mixture a little bit at a time with the melted **STRAWBERRY INSPIRATION**. Immediately mix using a hand blender to make a perfect emulsion.

Add the cold cream then mix again.

Store in the refrigerator and leave to set before using, ideally overnight.

## ASSEMBLY

- Once the almond shortcrust discs have baked and cooled, place a half-sphere of **IVOIRE 35%** vanilla namelaka on top of each one. Beat the whipped ganache until its texture is soft and frothy, easy to pipe. Using a piping bag fitted with a fluted nozzle, decorate each half-sphere with some pretty piping.
- Store in the refrigerator for 3 hours before serving.