

UPORU VANILLA  
**TARTLET**



## ALMOND SHORTCRUST PASTRY

<b>300 g</b>	All-purpose flour
<b>110 g</b>	Confectioner's sugar
<b>40 g</b>	SOSA Extra fine blanched almond flour
<b>2,5 g</b>	Salt
<b>150 g</b>	European-style butter
<b>65 g</b>	Eggs

Mix the dry ingredients with the cold, cubed butter.

As soon as the mixture is completely smooth, add the cold eggs. As soon as you obtain an even dough, stop mixing. Store in the refrigerator or spread out immediately.

Bake at 300°F (150°C).

## OPALYS 33% VANILLA WHIPPED GANACHE

<b>230 g</b>	Heavy cream 36%
<b>8 g</b>	<b>NOROHY</b> Tahiti Vanilla Bean
<b>25 g</b>	Invert sugar
<b>25 g</b>	Glucose DE 38/40
<b>340 g</b>	OPALYS 33% chocolate
<b>620 g</b>	Heavy cream 36%

Heat the smaller portion of cream with the split and scraped vanilla beans.

Leave to infuse for 10 minutes then strain.

Add the invert sugar and glucose.

Slowly combine the hot mixture with the chocolate. Immediately mix using an immersion blender to make a perfect emulsion.

Add the larger portion of cold cream and mix again. Leave to set in the refrigerator, preferably for 12 hours.

Whip until firm.

## DICED PINEAPPLE

<b>580 g</b>	Pineapple
<b>5 g</b>	<b>NOROHY</b> Tahiti Vanilla Bean
<b>20 g</b>	Lemon juice
<b>30 g</b>	Mature rum
<b>8 g</b>	Cornstarch
<b>1 Stück</b>	Lime zest

Peel the pineapples and cut into cubes.

Leave them to sweat with the vanilla.

Mix the lemon juice, rum and corn starch and add them to the pineapple. Mix well and bring to a boil. Add the zest.

Set aside.

## ABSOLU CRISTAL SPRAY MIX

<b>250 g</b>	ABSOLU CRISTAL NEUTRAL GLAZE
<b>25 g</b>	Water

Bring the neutral ABSOLU CRISTAL NEUTRAL GLAZE to a boil in water.

Immediately apply using a spray gun at about 175°F (80°C).

## PLATING

Prepare the whipped ganache and shortcrust pastry.

Spread the pastry out to a thickness of 3mm and cut it into flower shapes. Place these onto the back of an approx. 7.5cm-diameter silicone mold with a "woven" texture. Bake at 300°F (150°C) for 18 minutes.

Prepare the diced pineapple and use it to fill 3.5cm half-spheres.

Freeze.

Shape some pre-set white chocolate into 6cm disks and petals.

Beat the whipped ganache and use a piping bag with a 14mm nozzle to pipe 5 droplets around the edges of the disks. Immediately place a half-sphere of pineapple in the middle.

Apply some GLAZE using a spray gun.

Finish off by decorating with the white chocolate petals and a few droplets of GLAZE.

## TIPS

You can put some whipped ganache and pineapple inserts on a tray and store them in the freezer.

You can seal the tartlet bases using egg wash or cocoa butter.

An original recipe by Rémi Montagne  
Executive Pastry Chef at l'École Valrhona

