

100 years  
of Commitment

VALRHONA

## Financier-style citrus & Ivoire TART

RECIPE CREATED BY VALRHONA'S ÉCOLE GOURMET

**To be made the day before:**

Pistachio and orange  
blossom financier cake  
IVOIRE 35% & orange  
blossom whipped ganache

**To be made on the day:**

Whole-fruit citrus compote

**Required utensils:**

Stainless steel ring, 20cm  
in diameter and 4.5cm high  
Piping bag

MAKES ONE TART FOR 6 PEOPLE

**PISTACHIO AND ORANGE BLOSSOM  
FINANCIER CAKE**

Preparation time: 15 minutes  
Leave to sit for: at least 12 hours  
Baking time: 15 minutes

90g Icing sugar  
75g Pistachio powder  
1g Fleur de sel  
75g Egg whites  
50g Unsalted butter  
15g Orange blossom water

Make the beurre noisette by placing the butter into a saucepan over medium heat and melting until it no longer crackles. All the water contained in the butter will have evaporated, and only the fat and casein will remain. The butter will then have taken on a "brown" colour and a slightly caramelised scent.

Sift together the different dry ingredients: icing sugar, pistachio powder, and fleur de sel.

Add the tempered egg whites and the beurre noisette.

Pour in the orange blossom water and mix everything together. Refrigerate for 12 hours before use.

Pour the mixture into a piping bag.

Pipe into the ring.

Bake at 355°F (180°C) for approx. 15 minutes.

**IVOIRE 35% & ORANGE BLOSSOM  
WHIPPED GANACHE**

Preparation time: 15 minutes  
Leave to sit for: at least 4 hours

110g Whipping cream 35%  
10g Acacia honey  
150g IVOIRE 35%  
10g Orange blossom water  
140g Cold whipping cream 35%

Roughly chop the **IVOIRE 35%** chocolate.

Boil the cream and honey mixture in a saucepan. Slowly pour the boiling mixture in 3 batches over the **IVOIRE 35%** chocolate, mixing in the centre to create an elastic, shiny core, the sign that an emulsion is beginning to form.

Maintain this texture throughout the mixing process.

Then, add the orange blossom water. Mix at the end one final time, then set aside.

Mix the ganache base with the cold cream.

Allow to set in the refrigerator for a minimum of 3 hours, before whipping the mixture to obtain a texture consistent enough for the ganache to be used in a piping bag.

Beat the ganache with a hand mixer.

Using a piping bag, pipe balls of whipped ganache onto a guitar sheet or a sheet of baking paper in a circle formation (diameter of 20cm), then cover with a second sheet to slightly flatten the balls.

Freeze the ganache spheres for at least 4 hours.



