

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.



