VALRHONA SELECTION

GLUTEN-FREE

TART PACANE

Exclusive Recipe by L'École Valrhona

8 STEPS

FROM THE CHEF

"

This simple but delicious recipe is a l'Ecole Valrhona classic. I wanted to revisit it and I have worked to update the recipe with a gluten-free base and using the latest **Measured Indulgence** inspired Essentials recipes. The new 'Intense' Whipped Ganache and Praline Crémeux recipes have a cleaner taste with less fat and calories, without sacrificing indulgence.

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– Mario Bacherini, L'École Valrhona Pastry Chef, West Coast

STEP 1

Sugar-Free Starch Base with Tahitian Vanilla

INGREDIENTS

1400 g whole milk
39 g potato starch
33 g **Noroby Tahitian Vanilla Bean**
1,240 g total weight

METHOD

- Heat the rest of the milk to between 185°F (85°C) and 195°F (90°C), add the vanilla and infuse for 10 minutes.
- Strain and weigh 1300g. Add a little milk to the starch, then put everything back in the pan and bring to a boil.

STEP 2

Intense Tahitian Opalys Whipped Ganache

INGREDIENTS

1,240 g Sugar-Free Starch Base with Tahitian Vanilla
12 g gelatin powder 220b
75 g hydration water
920 g **Valrhona Opalys 33%**
746 g heavy cream 36%
3,000 g total weight

METHOD

- Weigh out the amount of hot sugar-free starch base required for the recipe and add the rehydrated gelatin.
- Slowly combine the warm mixture with the partially melted chocolate to make an emulsion using a spatula.
- Immediately mix to make a perfect emulsion.
- Add the cold liquid cream. Mix again.
- Ideally, leave to set in the refrigerator for 12 hours at 40°F (4°C).
- Whisk until the texture is firm enough to use in a piping bag or with a spatula.

STEP 3

Intense Pecan Praline Cremeux

INGREDIENTS

702 g mineral water
6.2 g **Sosa Pectin Nappage X58**
546 g **Pariani Pecan Paste**
546 g **Valrhona 50% Pecan Praliné**
1,800 g total weight

METHOD

- Gradually add pectin to the water, stirring vigorously.
- Bring everything to a boil to activate the pectin.
- Pour this liquid several times over the Praliné and the Pecan Paste. Emulsify everything in a blender.
- Perfect this emulsion using a mixer to obtain a beautiful creamy texture.
- Let crystallize in the refrigerator at 39.2°F (4°C).

STEP 4

GF/DF Almond Streusel

INGREDIENTS

452 g **Sosa Ultrafine Ground Almonds**
452 g raw cane sugar
401 g rice flour
7.5 g fine sea salt "Fleur de Sel"
331 g **Sosa Deodorized Coconut Oil**
100 g water
1,630 g total weight

METHOD

- Mix together the dry ingredients (almond powder, raw cane sugar, salt and rice flour).
- Melt the coconut oil (not too hot) and add the warm water.
- Pour the coconut oil and water on the dry ingredients in a stand mixer with a paddle attachment. The mixture will form small pieces. Stop mixing.
- Set aside in the refrigerator or freezer until ready for baking.
- To bake, spread the streuzel evenly on a baking sheet, and bake at 302/320°F (150/160°C) until golden brown.

STEP 5

GF Pecan Praliné Pressed Shortbread

INGREDIENTS

1,630 g GF/DF Almond Streusel
543 g **Valrhona 50% Pecan Praliné**
190 g **Valrhona Cocoa Butter**
136 g pecans
2,500 g total weight

METHOD

- Dice the pecans and toast in the oven, leave to cool.
- Take the cooked and cooled Almond Streusel, weigh out and crush lightly.
- Mix with the Praliné and the melted Cocoa Butter, then add to the dry ingredients and crush with a paddle in a table top mixer until the desired texture is achieved.
- Use immediately or set aside.

STEP 6

Absolu Cristal Spray Glaze

INGREDIENTS

500 g **Valrhona Absolu Cristal Neutral Glaze**
50 g mineral water
550 g total weight

METHOD

- Bring the glaze to a boil with the Absolu Cristal and blend.
- Spray immediately at around 176°F (80° C.)

STEP 7

Sugar & Salt Coated Pecans

INGREDIENTS

119 g **Pariani Pecans**
59 g sugar
20 g mineral water
2 g fine sea salt "Fleur de Sel"
550 g total weight

METHOD

- Toast the Pecans. Cook the sugar and water to 239°F (115°C).
- Stir the Pecans and salt in the sugar syrup, stirring until all the Pecans are coated with crystallised sugar. Clear on a tray to cool.

STEP 8

Tarte Pacane

INGREDIENTS

3,000 g Intense Tahitian Opalys Whipped Ganache
1,800 g Intense Pecan Praline Cremeux
2,500 g GF Pecan Praliné Pressed Shortbread
550 g Absolu Cristal Spray Glaze
200 g Sugar & Salt Coated Pecans
8,050 g total weight

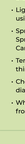
METHOD

- Makes four 60 x 10 cm stainless-steel frames

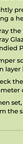
ASSEMBLY AND FINISHING

- Take 600 g Pressed Pecan Praliné Shortcrust per 60 x 10 cm strip and set aside in the freezer. **TIP:** Take care not to crush the shortcrust to avoid too compact a texture.
- When cool, unmold the strips. Use a 20 mm smooth nozzle to add around 400 g of Pecan Praliné Crémeux. Blast freeze.
- Whip the Tahitian Opalys Ganache, and then use a plain 14 mm nozzle to pipe irregular blobs of around 700 g per strip.
- Lightly press down the tops of the blobs using a heated melon baller. Blast freeze.
- Spray the tart strips with the Absolu Cristal Spray Glaze. Prepare the Sweet and Salted Candied Pecans and arrange a few on top.
- Temper some Opalys chocolate. Roll out a thin layer between two transfer sheets.
- Check the thickness and cut out 3 cm-diameter discs. Leave to set at 17°C (63°F).
- When set, remove the chocolate decorations from the sheets and use to decorate the tarts.

FEATURED PRODUCTS

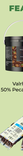


Valrhona 50% Pecan Praliné



Valrhona Opalys 33%

Noroby Tahitian Vanilla Beans



Sosa Pectin Nappage x58