

# Raspberry and vanilla tart



  
**VALRHONA**  
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# Raspberry and vanilla tart

AN ORIGINAL RECIPE BY *L'École Gourmet Valrhona*

Makes a 30 x 10cm tart (10 bars)

## ALMOND SHORTCRUST

### PAstry

60g	Butter
1g	Fine salt
40g	Icing sugar
15g	Finely ground almonds
1	Egg
120g	Plain flour

## ALMOND SHORTCRUST PASTRY

First mix the cold butter, fine salt, icing sugar, ground almonds and flour. Once the mixture has formed into crumbs, add the egg. Stop mixing when the dough is homogeneous. Spread the dough between 2 sheets of greaseproof paper to a depth of 3mm, then set aside for 1 hour in the freezer. Bake in a fan-assisted oven at 155°C for 15 minutes.

## INSPIRATION FRAMBOISE

### PRESSED SHORTCRUST PASTRY

95g	Baked Shortcrust Pastry
60g	Crêpe dentelle wafer biscuit
95g	<b>INSPIRATION FRAMBOISE</b>

## INSPIRATION FRAMBOISE PRESSED SHORTCRUST PASTRY

Using the flat beater in a food processor, break the baked shortbread into small pieces. Add the crêpe dentelle and melted **INSPIRATION FRAMBOISE**. Gently mix together. Immediately spread the mixture into a 30 x 10cm frame. Store in the refrigerator.

## RASPBERRY CONFIT

150g	Raspberry purée
25g	Glucose
45g	Caster sugar
4g	Pectin NH
15g	Lemon juice

## RASPBERRY CONFIT

Heat the raspberry purée and glucose to 40°C. Mix the sugar with the pectin NH then add it to the heated purée. Boil then add the lemon juice. Immediately pour into 2.5cm silicone half-sphere moulds, then store in the freezer.

## IVOIRE & VANILLA

### WHIPPED GANACHE

100g	Whipping cream
10g	Acacia honey
10g	Glucose
145g	<b>IVOIRE 35%</b> chocolate
1	Vanilla bean
270g	Whipping cream

## IVOIRE & VANILLA WHIPPED GANACHE

Heat 100g of cream with the honey and glucose. Infuse the split and scraped vanilla bean in the hot cream. Pour a third of this hot mixture into the melted **IVOIRE 35%** chocolate, stirring vigorously with a spatula. Continue, adding the condensed milk mixture little by little. Add the 270g cold cream and mix with a hand blender to complete the emulsion. Seal the surface with plastic wrap and store in the refrigerator. Leave to set, preferably overnight.

## DECORATIONS

Fresh raspberries

## ASSEMBLY

Randomly arrange some half-spheres of raspberry confit on the pressed shortbread. Beat the **IVOIRE 35%** vanilla ganache in a food processor at medium speed until it has a light mousse-like texture. Fill a piping bag with the resulting whipped ganache and make a slanted hole in its pointed end. Pipe the ganache unevenly into the tart's base and between the half-spheres. Freeze. If you want individual bars, slice the tart into 3cm wide strips. This will give you 10 bars of 10 x 3cm. When you are ready to serve, garnish with fresh raspberries.

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