

Fabulously Flipped



STRAWBERRY, PISTACHIO & VANILLA UPSIDE DOWN TART

An original recipe by [Jérémy Aspa](#)



Makes 24 desserts

Opalys & Vanilla Namelaka

180g	Whole UHT milk
2	Vanilla pods
10g	Glucose DE 38/40
5g	Powdered gelatin - 220 Bloom
20g	Water for the gelatin
330g	OPALYS 33%
350g	UHT cream 35%

Bring the milk to the boil with the scored vanilla pods. Infuse the pods for approx. 2 hours, then sieve the liquid through a chinois and add more milk to adjust the weight. Heat the infused milk with the glucose. Add the rehydrated gelatin. Slowly pour over the melted chocolate. Mix to form a perfect emulsion. Add the cold liquid cream. Mix in the electric mixer again. Leave to stiffen in the refrigerator, preferably overnight.

Strawberry Inspiration Whipped Ganache

100g	Strawberry pulp
10g	Glucose DE 38/40
10g	Inverted sugar
240g	STRAWBERRY INSPIRATION
340g	UHT cream 35%

Heat the pulp along with the glucose and inverted sugar. Slowly pour this hot mixture over the melted fruit couverture. Immediately mix using an electric mixer to make a perfect emulsion. Add the cold liquid cream. Mix in the electric mixer again. Store in the refrigerator and leave to stiffen, preferably overnight. Whip until firm.

Almond Shortcrust Pastry

740g	Traditional French wheat flour
380g	Dry butter 84%
280g	Icing sugar
95g	Powdered blanched almonds
5g	Salt
160g	Whole eggs

Mix the powdered ingredients with the very cold, cubed butter until it resembles crumbs. 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).

Tip: You can use offcuts from the shortcrust you've made as part of your daily work on other products.

Strawberry Inspiration Pressed Shortcrust Pastry

200g	Almond shortcrust pastry
140g	Éclat d'Or
200g	STRAWBERRY INSPIRATION

Mix the baked shortcrust pastry into crumbs in a blender, then incorporate the Éclat d'Or and melted fruit couverture.

Pistachio Sponge

170g	Pistachios
70g	Whole UHT milk
20g	Strong white bread flour
240g	Egg whites

In an electric mixer, mix together the pistachios and the milk. Filter. Add the flour, mix in an electric mixer and finish off with the liquid egg whites. Pour into a siphon. Load up two nitrous oxide cream whipper cartridges. Use some scissors to make four notches in the bottom of some plastic cups. Fill with approx. 30g of mixture. Cook at 1000 Watts for 1 minute in the microwave. Freeze then turn out.

Strawberry & Citrus Marinade

120g	Strawberry pulp
25g	Caster sugar
30g	Pink grapefruit juice
3g	Timut pepper
230g	Strawberries

Heat the strawberry pulp, sugar, grapefruit juice and timut pepper to a simmering boil. Allow the ingredients to infuse for 5 minutes before removing the peppercorns. Add the diced strawberries. Store in the refrigerator.

Strawberry Sorbet

170g	Water
90g	Caster sugar
35g	Powdered glucose DE 33
1.5g	Stabilizer
300g	Strawberry pulp

Heat the water to 105°F (40°C) then add the sugars and stabilizer. Bring to the boil. Cool down quickly. Leave to sit overnight in the refrigerator. Add the defrosted strawberry pulp to the syrup, then mix in an electric mixer and churn.

Assembly and Finishing

Make the namelaka, whipped ganache, marinade, sorbet and sponge.

Make the shortcrust pastry and spread it out between two sheets of confectionery dipping paper to a thickness of 2.5mm before freezing.

Use an 11cm-diameter ring to help you shape your tart cases. Use a variety of cutters to make holes in the tart base.

Bake the tarts (and the pastry offcuts, which will go into your pressed pastry) at 320°F (160°C) for approx. 15 minutes.

Place a 10cm-diameter cutter on the plate and, using a piping bag with an 8mm nozzle, pipe out a 35g spiral of namelaka. Use a piping bag with a 10mm nozzle to pipe a 25g ring of whipped ganache around the edge of the namelaka spiral. Place a few pieces of pressed shortcrust pastry on the namelaka, then remove the cutter and cover up the spiral using the tart base (See photo). Place 15g of strawberry marinade on the plate, plus three pieces of sponge.

Finish off with a quenelle of strawberry sorbet and your own **Customized Logo Decoration**.

VALRHONA: Opalys 33% (8118) - Strawberry Inspiration (15391) - Éclat d'Or (8029).

VALRHONA SIGNATURE: Customized Decoration.