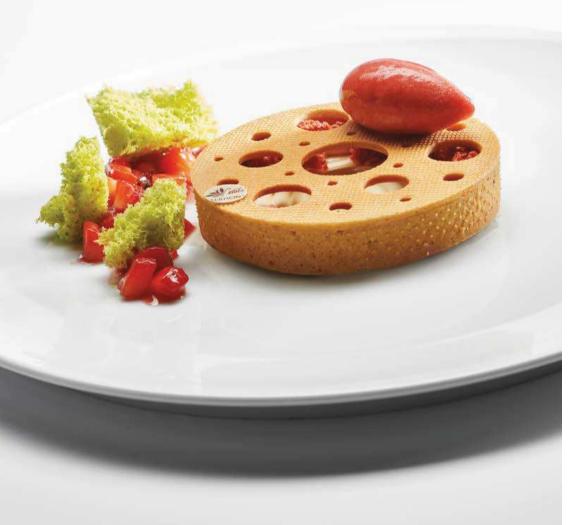
Fabulously Flipped ***



STRAWBERRY, PISTACHIO & VANILLA UPSIDE DOWN TART

An original recipe by Jérémy Aspa



Makes 24 desserts

Opalys & Vanilla Namelaka

180g Whole UHT milk Bring the milk to the boil with the scored vanilla pods. Infuse the pods for approx. Vanilla pods 2 hours, then sieve the liquid through a chinois and add more milk to adjust the weight. Glucose DE 38/40 10g Heat the infused milk with the glucose. Add the rehydrated gelatin. Powdered gelatin - 220 Bloom Slowly pour over the melted chocolate. Mix to form a perfect emulsion. Water for the gelatin Add the cold liquid cream. OPALYS 33% 350g UHT cream 35% Mix in the electric mixer again. Leave to stiffen in the refrigerator, preferably overnight.

Strawberry Inspiration Whipped Ganache

Strawberry pulp Heat the pulp along with the glucose and inverted sugar. Slowly pour this hot mixture 100a Glucose DE 38/40 10a over the melted fruit couverture. Immediately mix using an electric mixer to make a Inverted sugar perfect emulsion. Add the cold liquid cream. Mix in the electric mixer again. STRAWBERRY INSPIRATION Store in the refrigerator and leave to stiffen, preferably overnight. Whip until firm. UHT cream 35%

Almond Shortcrust Pastry

740g Traditional French wheat flour Mix the powdered ingredients with the very cold, cubed butter until it resembles crumbs. 380a Dry butter 84% As soon as the mixture is completely smooth, add the cold eggs. As soon as you obtain 280a Icina sugar an even dough, stop mixing. Store in the refrigerator or spread out immediately. Bake at Powdered blanched almonds Salt 160a Whole eggs

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

Mix the baked shortcrust pastry into crumbs in a blender, then incorporate the Éclat d'Or 200g Almond shortcrust pastry 140g Éclat d'Or and melted fruit couverture. 200g STRAWBERRY INSPIRATION

Pistachio Sponge

170g Pistachios In an electric mixer, mix together the pistachios and the milk. Filter. Add the flour, mix in Whole UHT milk an electric mixer and finish off with the liquid egg whites. Pour into a siphon. Strong white bread flour Load up two nitrous oxide cream whipper cartridges. Egg whites 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 Heat the strawberry pulp, sugar, grapefruit juice and timut pepper to a simmering boil. Caster sugar Allow the ingredients to infuse for 5 minutes before removing the peppercorns. Pink grapefruit juice 30g Add the diced strawberries. 3g Timut pepper 230g Strawberries Store in the refrigerator.

Strawberry Sorbet

Heat the water to 105°F (40°C) then add the sugars and stabilizer. Bring to the boil. 170g Water Caster sugar Cool down quickly. Leave to sit overnight in the refrigerator. 35g Powdered glucose DE 33 Add the defrosted strawberry pulp to the syrup, then mix in an electric mixer and churn. 1.5g Stabilizer 300g Strawberry pulp

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

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.