

100 years
of Commitment

VALRHONA

Raspberry Jivara

TART

RECIPE CREATED BY VALRHONA'S ÉCOLE GOURMET

To be made the day before:

JIVARA 40% & Tahiti vanilla
whipped ganache
Sweet pastry

To be made on the day:

Whole-fruit
raspberry compote
Raspberry gel

Required utensils:

Saint Honoré nozzle
24cm oblong, perforated
stainless steel ring

MAKES ONE TART FOR SIX PEOPLE

SWEET PASTRY

Preparation time: 20 minutes
Leave to sit for: at least 12 hours
Baking time: 20 minutes

240g Unsalted butter
4g Fine salt
180g Confectioner's sugar
60g Almond flour
100g Eggs
120g All-purpose flour*
350g All-purpose flour*

**See the Nutrition tip section at the end of the recipe for an alternative flour.*

First mix the creamed butter, fine salt, confectioner's sugar, almond flour, eggs and 120g of flour. Be careful not to overwork this mixture.

Once the mixture is smooth, add the remaining 350g flour without mixing too much.

Wrap the dough in plastic wrap and leave to stiffen in the refrigerator for at least 12 hours.

Spread the dough using a rolling pin to a thickness of 2-3mm.

Line a buttered, 24cm-long oblong tart mold.

Blind-bake the pricked tart base in the mold lined with parchment paper at 300°F (150°C) for about 20 minutes, until the pastry is a light brown color.

WHOLE-FRUIT RASPBERRY COMPOTE

Preparation time: 25 minutes
Baking time: 30 minutes

500g Fresh raspberries*
75g Sugar

**See the Chef's tip section at the end of the recipe for an alternative fruit.*

Slowly cook the fruit with the sugar for thirty minutes over medium heat, stirring regularly, and set aside in the refrigerator.



