



RÉMY COINTREAU

GASTRONOMIE

METAXA®

HONOLULU TART

THE CHEF

Original creation by
Arnaud LARHER
Meilleur Ouvrier de France Pâtissier
Relais Desserts International



Recipe for one 20 cm diameter tart for 6 people

1) VANILLA SHORTCRUST PASTRY

250 g softened butter
52 g ground almonds
163 g icing sugar
1 g vanilla powder
102 g eggs
2 g fine sea salt
430 g flour

Using the leaf attachment, mix the ingredients in the order given in the recipe, cover with plastic film and refrigerate. Line a 20 cm tart shell and bake at 160°C for 16 minutes covered with parchment paper and weights.

2) LADYFINGER SPONGE

150 g egg whites
125 g sugar
100 g egg yolks
125 g flour

Whip the egg whites, add the sugar to obtain a firm consistency, fold in the yolks and the flour. Use a piping bag to make 8 mm thick discs of a convenient diameter. Cook for 12 minutes at 170°C in a fan oven. Cut-out 16 cm diameter discs.

3) METAXA® PUNCH

252 g sugar
432 g water
34 g Metaxa® 60% vol.

Bring to the boil.

4) MANGO-PASSION FRUIT GANACHE

135 g passion fruit purée
60 g wheat starch
447 g mango purée
88 g passion fruit purée
2 g vanilla powder
334 g white chocolate (35%)
135 g butter

Place the starch in a saucepan, mix in the purée and heat to 40°C. Bring the other purées to the boil with the vanilla powder then pour over the first mixture and heat to obtain a custard-like texture, then add the white chocolate, and finally the butter. Thoroughly combine in a blender and refrigerate at 4°C.

5) WHIPPED COCONUT-VANILLA GANACHE

500 g cream
25 g trimoline (inverted sugar)
2 vanilla pods
95 g granulated sugar
150 g coconut paste
8 g of 200 bloom gelatine powder
50 g cold water
230 g white chocolate (35%)
825 g cream
10 g Malibu
100 g grated coconut for decoration

Heat the cream, trimoline, sugar, coconut paste and vanilla to 92°C. Add the gelatine and pour over the chocolate. Add the cream, keep chilled for 24 hours at 4°C, and then lightly whip with a whisk the following day.

6) SET MANGO-PASSION FRUIT COULIS

300 g passion fruit purée
300 g mango purée
30 g Cointreau® 60% vol.
72 g sugar
7.5 g of gelatine powder + 15 g cold water
2 fresh mangoes

Heat the purées and the sugar to 50°C, incorporate the reconstituted gelatine and whisk thoroughly. Add the Cointreau® and mix thoroughly. Immediately pour 150 g into 15 cm diameter rings and add slices of mango and place in the freezer. Glaze the frozen coulis disc with a neutral glaze flavoured with vanilla powder.

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7) ASSEMBLY AND PRESENTATION

Thoroughly cook the tart base. Using a piping bag, 2/3 fill the tart with mango-passion fruit cream and then add a ladyfinger sponge disc moistened with the Metaxa® punch, finish with a smooth layer of the whipped coconut ganache. Place the frozen coulis disc in the centre of the tart and pipe balls around the edge of the tart.

This tart should be eaten as soon as it is taken out of the refrigerator.

