



RÉMY COINTREAU

GASTRONOMIE



CITRUS TART

VEGAN ALMOND TARTLET



THE CHEF

Original creation by
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Recipe for 18 pieces

1. SWEET PASTRY

260 g butter
160 g icing sugar
90 g eggs
4 g salt
55 g toasted almond powder
435 g T45 flour

Cream the butter in a food processor fitted with the paddle attachment. Add the icing sugar. Mix well. Stir in the eggs, then the salt and almond powder, and finally the flour in two batches. Knead as little as possible. Shape into a calisson-shaped log measuring 12 cm long x 5 cm wide x 2 cm high. Cover tightly with plastic wrap.

2. ORANGE FINANCIER

165 g butter
300 g icing sugar
4 g baking powder
115 g toasted almond powder
115 g T45 flour
300 g egg whites
1 orange (zest)
25 g Cointreau® 60%

Melt the butter in a skillet until it turns a light brown color (150°C). Place the icing sugar, baking powder, almond powder and flour in a mixing bowl. Stir in the egg whites, then the browned butter. Finish by adding the orange zest (grated with a Microplane) and the Cointreau®.

3. BLOOD ORANGE CONFIT

500 g blood oranges
250 g water
5 g citric acid
90 g caster sugar (1)
5 g NH pectin
150 g caster sugar (2)
20 g Cointreau® 60%

Wash the oranges thoroughly. Remove the ends and cut into cubes (approx. 2 x 2 cm). Blanch the pieces in two successive batches of boiling water, 2 minutes each time. Drain and remove the seeds.

Heat the water, citric acid and sugar to 40°C (1). Gradually sprinkle in the pectin and sugar mixture (2). Bring to a boil. Add the oranges and blend everything together. Cool. Add the Cointreau®. Store at 4°C.

4. CITRUS JELLY

6 oranges (Navel)
6 pink grapefruits (Pomelo Star Ruby)
6 blood oranges (Sanguinelli)
900 g citrus juice (drained segments + leftover juice from grapefruit, orange and blood orange)
100 g gelatin mass

Cut the grapefruit, orange and blood orange segments directly from the fruit. Drain them on paper towels and set the juice aside. Bring the citrus juice to a boil and dissolve the gelatin mass in it. Strain the mixture.

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Use a calisson-shaped mold identical to the one used for the base, lined with a sheet of plastic wrap.
Add a 3-mm-thick silicone strip inside to reduce the size.
Arrange the citrus segments in a single layer. Pour in the jelly. Let it set at 4°C.

5. NEUTRAL TOPPING

370 g water
120 g glucose syrup
480 g sugar
15 g NH pectin
15 g citric acid solution

6. ASSEMBLY

Fill the tart shells, which have been lined with sweet pastry, $\frac{3}{4}$ of the way up with orange financier.
Bake at 170°C for 14 minutes on a Silpat mat.
Carefully smooth the blood orange confit and spread 10 g per tart.
Place 45 g of citrus jelly on each tart.
Spray the entire assembly with neutral topping.
Finish with the chocolate decoration.

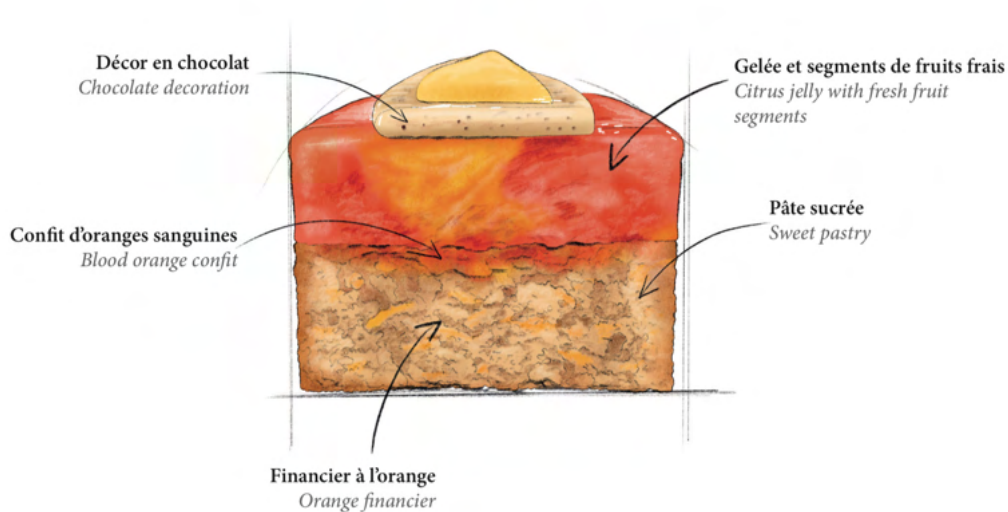


Illustration : Céline Chabert-Chaverot - Commeline - L'art en douceurs

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