

**COINTREAU**

## YUZU AND COINTREAU® TART



THE CHEF

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Recipe for 1 tart with a diameter of 18 cm and 2 cm high to serve approximately 6 people

### 1. SWEET PASTRY

150 g butter  
100 g icing sugar  
40 g almond powder  
1 whole egg (50 g)  
2 g sea salt (about 1 teaspoon)  
300 g flour type 55  
Total weight: 642 g

Use the paddle attachment to mix the butter, icing sugar and almond powder. Add the whole egg, then the sea salt, and finally the flour. Knead lightly, then refrigerate the dough for around 1 hour before use. Roll the sweet pastry out to a thickness of 3 mm and use it to line stainless steel tart ring 18 cm in diameter and 2 cm high. Leave to rest in the refrigerator again for around 30 minutes, then bake blind for around 30 minutes in a convection oven at 170°C. Set aside until you are ready to fill the cake.

### 2. YUZU CREAM

60 g Yuzu juice  
1 whole egg (50 g)  
65 g caster sugar  
85 g butter  
Total weight: 260 g

In a saucepan, heat the Yuzu juice, then pour the juice into the mixture of egg and caster sugar and cook at 85°C (before boiling). Take the mixture off the heat and allow it to cool to 35°C, then add the softened butter and blend. Refrigerate overnight.

### 3. COINTREAU® CREAM

120 g full fat milk  
2 egg yolks (40 g)  
25 g caster sugar  
15 g corn flour  
15 g butter  
2 gelatine leaves (4 g) 200 bloom  
95 g whipped cream  
30 g Cointreau® 40% vol.  
Total weight: 344 g

Into stainless steel, beat together the egg yolks, caster sugar and corn flour until light and fluffy. Bring the milk to the boil, pour it over the mixture and cook like a confectioner's custard. Take off the heat and add the butter and gelatine previously softened in cold water and drained. Cool the mixture to 30°C. Beat the cream until smooth, then add the Cointreau® and lastly the whipped cream. Place the Cointreau® cream in cake ring 18 cm in diameter and 2 cm high. Leave to set in the freezer before the finishing stage.

### 4. NEUTRAL ICING

45 g caster sugar  
30 g glucose  
20 g water  
1 gelatine leave (2 g) 200 blooms  
1 teaspoon of lemon juice (3 g)  
Total weight: 100 g

In a saucepan, boil water, sugar and glucose. Add gelatine previously softened in cold water and drained, then the lemon juice. Stir well and leave to cool to 40°C.

### 5. ASSEMBLY AND FINISHING

Fill the precooked tart base with the yuzu cream and refrigerate. Remove the disc of Cointreau® cream from its mould and spray with the neutral icing. Place the sprayed disc on the filled tart. Decorate with little dots of neutral yellow glaze.

