

Raspberries & Passion Fruit Tartlette with Rondnoir



Serves: 5

Profitability:

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Ingredients:

SWEET PASTRY

100g butter

125g 00 flour

10g egg yolk

10g whole egg

55g sugar

PASSION FRUIT CREAM

100g passion fruit, puréed

100g sugar

200g butter

2 eggs

2g gelatine

ITALIAN MERINGUE

100g sugar

55g egg white

RASPBERRY COULIS

200g raspberries

50g sugar

Lemon juice

GARNISH

400g raspberries

5 Rondnoir (unwrap at the last moment)

Steps:

Mix all the ingredients for the sweet pastry, wrap in cling film and let rest in the fridge for about 30 minutes

Flat down the dough to 5mm of thickness, cut in discs and line the tartlet moulds. Cook in a preheated oven at 180°C for about 7-8 minutes. Once cooked, let them cool down before removing from the moulds

In a saucepan mix 25g water and sugar, bring to the boil and cook until you reach 121°C

In an electric mixing bowl whisk the egg white, and when the sugar is ready, start to slowly pour in. Keep whipping until completely cold then transfer to piping bags and set in the fridge for later

Soak the gelatine leaves in cold water

In a bowl, mix the sugar and the eggs

In a shallow pan, heat the passion fruit purée and pour it over the eggs. Put back in the pan and cook until it starts to thicken, but don't let it boil. Remove from the heat and add the gelatine

Let cool for a few minutes then add the butter, mixing with a hand blender. Cool down completely and give another blitz with the hand blender, then transfer to a piping bag

In a pan put together the raspberries, the sugar and a few drops of lemon juice. Cook on a low heat for about 10 minutes then blend until really smooth, pass through a sieve if needed. Leave to cool

Fill the tartlet shell with the passion fruit cream. Decorate around the edges with the fresh raspberries (keep the hole facing upwards) then fill every raspberry with the coulis. Place an almond flake in between every raspberry

Place a bit of cream in the middle of the serving plate and sit the tartlet on top. Decorate all around the tartlet with the Italian meringue and burn it with a blowtorch. Finish with a Ferrero Rondnoir in the centre of the tartlet