



# MONT-BLANC TART



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## SWEET VANILLA PASTE

For 12 individual 10 cm diameter tarts

- 360 g flour
- 120 g icing sugar
- 2 g salt
- 200 g butter
- 50 g almond powder (roasted)
- 80 g whole eggs
- 2 g vanilla powder

Mix all the dry extracts in the bowl of the mixer. Add cold butter in cubes. Frase until a sandy dough forms. Add eggs until dough forms. Refrigerate for 24 hours.

## ALMOND CREAM

- 250 g white almond powder
- 250 g powdered sugar
- 250 g butter (ointment)
- 200 g whole eggs
- 2 g vanilla powder

Mix the powders in the bowl of a mixer. Add the butter, mix and add the whole eggs. Be careful not to overbeat the almond cream.

## PASTRY CREAM

- 510 g whole milk
- 130 g cream
- 15 g butter
- 30 g egg yolk
- 90 g caster sugar

Mix yolks, starch and a little cold milk. Bring remaining milk and sugar to the boil. Cook for 2 minutes after boiling.

## CREAMY BLACKCURRANT/GLAZED CHESTNUT PIECES

- 90 g sugar
- 5 g stabilizer
- 13 g NH pectin
- 630 g blackcurrant puree
- 90 g egg yolk
- 140 g butter

Dry mix stabilizer and NH pectin with a little sugar. Mix remaining sugar with yolks. Bring blackcurrant purée to the boil, then add pectin NH, sugar, stabilizer and yolks. Allow to simmer. Cool to 40°C, then add the butter and blend the mixture.

## ASSEMBLY

The day before, make the sweet pastry and dry meringue (200 g sugar, 100 g egg white).

Poach the meringue onto 6 cm half-sphere moulds and dry for 4h at 80°.

Pour the cremeux cassis into the 3 cm half-spheres and place in the freezer. shape the sweet pastry into 10 cm circles and top with frangipane (crème pâtissière + almond cream) and bake for 30 mins at 150°.

Remove the blackcurrant half-sphere from the mould, place in the center of the tart and cover with the meringue swirl. set aside in the freezer, finish with a disk turner using a St Honoré le Marron Intense® tip, decorate with chestnut pieces and blackcurrant berries.



MARRON INTENSE®  
4/4 = 950 G  
CARTON OF 6  
RÉF : 1271



SMALL BROKEN PIECES  
OF CANDIED CHESTNUT  
CARTON 5X2,5 KG  
RÉF : 585