

## Recipe: Strawberry tart flavoured with cherry blossom

For 3 tarts (diameter 18 cm)



### SHORTBREAD

#### References

#### Ingredients

Flour	200 g
Butter	120 g
Icing sugar	80 g
White almond powder	16 g
Fine salt	2 g
Whole eggs	40 g

Mix all the ingredients together except the eggs until the butter is totally incorporated.

Add the eggs and mix until having homogenous dough.

Leave in the fridge for about 4 hours and roll out at 2mm thickness.

Line an 18cm diameter tart rings and leave in the fridge for about 4 hours.

Put on a tray provided with a cooking mat (Silpain®) and bake at 150°C during 20 minutes.

## VANILLA CAKE

<i>References</i>		<i>Ingredients</i>	
		Butter	150 g
		Inverted sugar	16 g
		Whole eggs	120 g
		Cream	70 g
		Granulated sugar	116 g
		Flour	168 g
		Baking powder	7 g
PFS0004124		Vanilla natural compound	20 g

In a saucepan, melt the butter with the inverted sugar then pour it in a bowl.  
 Add the cream, the granulated sugar, the vanilla natural compound and the whole eggs then mix with a whisk.  
 Mix together the flour and the baking powder then add to the first mixing.  
 Fill a piping bag with a 8mm round tip and pipe 150g of cake dough inside the baked tart shell.  
 Bake in a fan oven at 180°C during 15 minutes. Cool it quickly.

## STRAWBERRY COULIS FLAVOURED WITH CHERRY TREE'S FLOWER

<i>References</i>		<i>Ingredients</i>	
		"Gariguettes" Strawberry puree	300 g
ACN0005269		Cherry tree's flower flavouring (natural)	0.66 g
		Granulated sugar	30 g
DIV0004114		Pectin for glaze Sevarome	4.5 g

Mix granulated sugar with the pectin for glaze.  
 Mix the "Gariguettes" strawberry puree with the cherry tree's flower flavouring.  
 Add the mix pectin / granulated sugar then bring to boil in stirring.  
 Keep in the fridge before using.

## VANILLA WHIPPED CREAM

<i>References</i>		<i>Ingredients</i>	
		Cream (35% fat)	145 g
		Granulated sugar	14 g
PFS0004124		Vanilla natural compound	5 g
DIV0004120		Whipped cream stabilizer Sevarome	1.8 g

In a mixing bowl, stir the very cold cream, the granulated sugar and the vanilla natural compound.  
 Start whipping then add the whipped cream stabilizer as rain.  
 Whip until a mousse texture slightly firm is obtained.  
 Keep in the fridge in a piping bag with a 10 star tip.

## ASSEMBLY / FINISHING

References

Ingredients'

"Gariguettes" strawberries  
Cherry tree's flowers

750 g

Cut the excess vanilla cake that exceeds the height of the ring then pipe the strawberry coulis with a piping bag with an 8 mm tip in taking care to leave 5mm without coulis all around the tart.

Arrange the strawberries.

Pipe whipped cream rosaces (the stabilizer allows the cream to rise to stay firm throughout the day).

Decorate with some edible cherry tree's flowers and eventually pastillage flowers.

