

Strawberry and White Chocolate Tarts Recipe

by:Tereza Alabanda,*The Pastry Maestra*

Prep. time : 60 minutes

Cook time : 25 minutes

Ready in 85 minutes plus cooling

Level : Advanced

Ingredients:

Almond Shortcrust Pastry:

- All purpose flour 200g (7oz)
- Almond flour 20g (0.7oz)
- Powdered sugar 50g (1.8oz)
- Butter 125g (4.4oz)
- Vanilla powder
- Egg yolks 30g (1oz or 2 small egg yolks)
- Strawberry jam to fill the tarts 100g (3.5oz)

Moist Almond Sponge Cake:

- Eggs 100g (3.5oz or 2 medium eggs)
- Sugar 55g (2oz)
- Almond flour 75g (6.4oz)
- Lemon zest 2g (1/2Tsp)

White Chocolate and Lemon Ganache:

- White Chocolate 100g (3.5oz)
- Cream (35%) 75g (6.4oz)
- Lemon zest 4g (1Tsp)

Strawberry Jelly:

- Strawberry puree 100g (3.5oz)
- Sugar 30g (1oz)
- Gelatin 3g (1.5 sheets)

White Chocolate Mousse:

- White chocolate 85g (3oz)
- Milk 55g (2oz)
- Gelatin 3g (1.5 sheets)
- Cream (35%) 255g (9oz)

White Chocolate Glaze:

- Cream (35%) 150g (5.3oz)
- Gelatin 3g (1.5 sheets)
- White chocolate 200g (7oz)
- Water 30g (1oz)
- Vegetable oil 30g (1oz)

Decoration:

- Blanched and chopped almonds 55g (2oz)
- Fresh strawberries 100g (3.5oz)

Directions

1. To make shortcrust pastry place sifted flour into a large bowl. Add sifted almond flour, powdered sugar and vanilla powder, and stir with a whisk. Then, add cold butter cut in cubes, and rub the dry ingredients into the butter with your fingertips until you get crumbly mixture. Add egg yolks, and make the dough. Wrap it in plastic foil and leave it in the fridge for about one hour.
2. Place a piece of parchment paper onto your counter and put half of the dough onto it. Cover the pastry with another sheet of parchment paper and roll out the dough

to 3mm (1/8") thickness using an adjustable rolling pin. Roll from the center towards one end, at the same time holding the opposite side of the paper with your hand, so the paper doesn't slide. Put everything in the freezer for about 20 minutes to chill. Repeat the procedure with remaining pastry.

3. The diameter of my round perforated tart rings is 7cm (2.7"), and their circumference is 23cm (9").
4. First cut six, approximately 2.5cm (1") wide strips that will be the sides of your tarts. Then, cut out discs about 6.5cm (2.5") for the bottom of your tarts.
5. Place your tart mold onto a perforated silicone mat. First carefully line the sides of the mold with pastry strip. Cut the excess pastry and smooth it with your fingers. Then, insert the pastry disc into the mold and smooth the bottom with your fingers. Finally you need to trim the sides of your tart. Using mold as a guide trim the excess pastry with your small knife. Put lined molds in the fridge for about 15-20 minutes.
6. When the pastry is chilled, dock the bottom with a fork, and bake your tarts at 170°C (340°F) for about 10 minutes. Then, brush their interior with egg wash and put them back in the oven for another 2 minutes. Leave them to cool down completely.
7. To make moist almond sponge cake first you have to make French meringue. To do that whisk egg whites into a bowl of a stand mixer fitted with whisk attachment until soft peaks form. Then, gradually add sugar and continue whisking until firm peaks form. Add egg yolks and lemon zest into the meringue and mix with a silicone spatula. Then, add almond flour and fold it in.
8. Pour the mixture onto a paper lined baking tray and spread it using a spatula to 5mm (1/4") thickness. Bake it at 180°C (350°F) for about 10 minutes, and then, leave it to cool down.
9. When the cake is cooled, cut out 5cm (2") in diameter discs.
10. Pipe some strawberry jam on the bottom of your tarts, and put one sponge cake disc onto the jam. Tuck it in and level it.
11. To make white chocolate and lemon ganache mix cream with lemon zest and heat up the mixture in the microwave. Cover with cling film, and leave at room temperature for about 30 minutes to infuse. Then, strain the cream into the melted white chocolate and stir until the ganache becomes uniform.

12. Put ganache into a piping bag without tip and fill the tarts all the way to the top. Put them in the fridge until the ganache sets.
13. To make strawberry jelly soak gelatin in cold water. As soon as the gelatin softens, take it out and squeeze to get rid of the excess water. Put strawberry puree into a bowl, add sugar and stir with a whisk. Heat up this mixture in the microwave. When the puree is hot, add soaked gelatin and stir until it melts.
14. Transfer the mixture into a piping bag without tip, and fill 2.5cm (1") in diameter half sphere silicone molds. Put the mold in the freezer until the jelly sets.
15. To make white chocolate mousse soak gelatin in cold water. As soon as the gelatin softens, take it out and squeeze to get rid of the excess water. Heat milk in the microwave, add soaked gelatin and stir until it melts. Melt white chocolate in the microwave on low heat, and add milk and gelatin mixture into the melted chocolate. Stir until the mixture becomes uniform. Whisk cream in a stand mixer fitted with whisk attachment until soft peaks form. When the white chocolate and milk mixture becomes lukewarm, add it to cream whipped to soft peaks and stir until uniform. Put the mousse into a piping bag without tip and pipe into "*Pavoni monotarts round*" silicone molds. Put the mold in the fridge for a couple of minutes until the mousse starts to set, and then take it out. Insert one frozen strawberry jelly half sphere into the center of each mousse, and then put everything in the freezer.
16. To make white chocolate glaze soak gelatin in cold water. As soon as the gelatin softens, take it out and squeeze to get rid of the excess water. Heat cream in the microwave, add soaked gelatin and stir until it melts. Melt white chocolate in the microwave on low heat, and add the cream and gelatin mixture into the melted chocolate. Stir until the mixture becomes uniform. Add water and vegetable oil and stir again. Blend the mixture with immersion blender to emulsify and leave it at room temperature to cool down.
17. When the glaze cools to 30°C (86°F), pour it onto the frozen mousse. Transfer the mousse onto the tart. Decorate the sides with some chopped blanched almonds, and put one fresh strawberry on the top.
18. There, your beautiful strawberry and white chocolate tarts are done. Enjoy!