

Black Currant and White Chocolate Tarts

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Prep. time : 60 minutes

Cook time : 25 minutes

Ready in 85 minutes plus cooling

Level : Advanced

Ingredients:

Almond Sable:

- All purpose flour 200g (7oz)
- Almond flour 20g (0.7oz)
- Powdered sugar 50g (1.8oz)
- Butter 125g (4.4oz)
- Vanilla powder to taste
- Egg yolks 30g (1oz or 2 small egg yolks)

Black Currant Jelly:

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

Black Currant Cremeux:

- Black currant puree 100g (3.5oz)
- Sugar 100g (3.5oz)
- Eggs 100g (1oz)
- Gelatin 4g (2 sheets)
- Butter 85g (3oz)

Black Currant Mousse:

- Black currant puree 55g (2oz)
- Sugar 15g (0.5oz)
- Gelatin 3g (1.5 sheets)
- Cream 35% 100g (3.5oz)

White Chocolate Mousse:

- White chocolate 150g (5.3oz)
- Milk 100g (3.5oz)
- Gelatin 6g (3 sheets)
- Cream 35% 200g (7oz)

Decoration:

- White velvet spray
- Flowers

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. Roll out the dough to 2mm (1/12") 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. Sprinkle some flour to prevent the dough from sticking to the rolling pin. Put everything in the freezer for about 20 minutes to chill.

3. Circumference of oval perforated tart molds is 30cm (12"). Using your tart mold as template, first cut out three oval shaped pieces of the dough and each piece will be the bottom of your tart. Then cut three, approximately 2.5cm (1") wide strips that will be the sides of your tarts. Measure your strips with measuring tape and trim them to 30cm (12") length. Repeat rolling and cutting procedure with remaining pastry to make six tarts in total.
4. 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 put the mold in the fridge for about 10-15 minutes.
5. Prepare a paper template which is about 4mm (5/32") smaller than the tart mold. Put it onto the elongated piece of pastry that will be the bottom of your tart, and then trim the pastry using a small knife. Then, insert the pastry into the mold and smooth the bottom with your fingers. Finally trim the excess pastry using 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 180°C (350°F) for about 8-10 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 black currant 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 black currant puree into a bowl, add sugar and stir with a whisk. Heat up this mixture in the microwave. Add soaked gelatin into the hot puree and stir until it melts. Pour the jelly into your tart shells until you cover their bottom. Shake the tarts to distribute the jelly evenly and put everything in the freezer to set.
8. To make black currant cremeux soak gelatin in cold water. As soon as the gelatin softens, take it out and squeeze to get rid of the excess water. Put black currant puree into a pan. Add sugar and eggs and stir well with a whisk. Cook this mixture on medium heat stirring constantly until it boils. Then, remove the pan from the stove, add soaked gelatin and stir until it melts. Transfer the cream into a measuring cup, add butter, and blend everything with immersion blender. Transfer the cremeux into a piping bag without tip, and fill your tarts all the way to the top. Shake the tarts to distribute the filling evenly and place everything in the freezer to set.

9. To make black currant mousse soak gelatin in cold water. As soon as the gelatin softens, take it out and squeeze to get rid of the excess water. Put black currant puree into a bowl, add sugar and stir with a whisk. Heat up this mixture in the microwave. Add soaked gelatin into the hot puree and stir until it melts. Whip cream in a stand mixer to soft peaks. Pour your warm mixture into the whipped cream and stir with a whisk until mousse becomes uniform. Then, pour it into 7,5cmx7,5cm (3"x3") mold that you've previously lined with cling film, until you cover the bottom of the mold. Shake the mold to distribute the mousse evenly and put everything in the freezer until it sets.
10. Then cut mousse into strips, approximately 1cm (3/8") wide and place them in the freezer until needed.
11. 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, add milk and gelatin mixture and stir with a whisk until the mixture becomes uniform. Whip cream in a stand mixer to soft peaks. Add lukewarm white chocolate mixture to whipped cream and stir until it becomes uniform. Put mousse into a piping bag without tip, and fill your silicone molds halfway. Insert one frozen stick of black currant mousse in the middle. Then, fill the mold all the way to the top with remaining white chocolate mousse. Smooth the top using a small spatula and place everything in the freezer until it sets.
12. Line turntable with cling film and place it into a cardboard box. Spray the mousse with white velvet spray.
13. Place the mousse onto the tart. Fill the holes with remaining black currant cremeux, and decorate your tarts with flowers.
14. There, your delicious black currant and white chocolate tarts are done! Enjoy!