

# Fruit Tacos

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Prep. time : 30 minutes

Cook time : 15 minutes

Ready in 45 minutes plus cooling

Level : Basic

## **Ingredients:**

### **Almond Sablé:**

- Butter 100g (3.5oz)
- Sugar 55g (2oz)
- Salt 1g (1/4Tsp)
- All purpose flour 100g (3.5oz)
- Almond flour 100g (3.5oz)
- Eggs yolk 20g (0.7oz)

### **White Chocolate Whipped Ganache:**

- White chocolate 70g (2.5oz)
- Gelatin 3g (1.5 sheets)
- Glucose syrup 10g (2Tsp)
- Cream 35% 250g (8.8oz)
- Vanilla powder

### **Decoration:**

- Strawberries, raspberries, blackberries, blueberries, red currant, kiwi

## Directions

1. To make almond sablé place sifted flour into a food processor. Add almond flour, sugar, vanilla powder and salt, and pulse to combine. Then, add cold butter cut in cubes, and pulse until you get crumbly mixture. Add one egg yolk, and pulse a couple of more times until you make the dough.
2. Place the pastry onto a sheet of parchment paper. First press it with your fingers to flatten it a bit. Then place another sheet of parchment paper onto the pastry, and roll it to 3mm (1/8") thickness using an adjustable rolling pin. Place everything in the fridge for a bout 20 minutes to chill.
3. When the pastry is chilled peel off the paper and cut out 6cm (2.3") in diameter discs. Then place them onto 3cm (1.2") in diameter aluminum pipe so they get taco shaped when baked. Bake tacos at 180°C (350°F) for about 10-15 minutes, until golden.
4. To make white chocolate whipped ganache, soak gelatin in cold water. As soon as the gelatin softens take it out and squeeze to get rid of the excess water. Place cream into a bowl, add glucose syrup and vanilla powder. Heat up this mixture in the microwave. Then, add soaked gelatin and stir until it melts. Put white chocolate into a bowl, and strain hot cream into the chocolate. Blend this with immersion blender until the mixture becomes uniform. Cover the mixture with cling film, and leave it in the fridge overnight.
5. To finish off white chocolate whipped ganache, put it into a bowl of a stand mixer fitted with whisk attachment and mix on medium speed until it becomes pipeable, but it should still be smooth.
6. First fill tacos with white chocolate whipped ganache. Then, top them with fresh berries.
7. There, your delicious fruit tacos are done! Enjoy!