

YUZU TARTLETS



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- Sub Category Name
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Ingredients

YUZU TARTLETS

Yuzu Syrup

- 3 yuzus, stalks removed
- 4 cups sugar
- 4 cups water

Yuzu Lace

- 1 portion confit yuzu from yuzu syrup

Meringue Points

- 100g castor sugar
- 100g egg whites



Yuzu Cream

- 3 yuzus, zest
- 200ml yuzu juice
- 125ml water
- 340g sugar
- 40g cornstarch
- 70g butter
- 5 egg yolks
- 80ml yuzu juice

To Assemble

- 4 small sweet pastry tartlet shells baked blind
- 200g yuzu cream
- Yuzu lace
- Meringue points

Methods and Directions

YUZU TARTLETS

Yuzu Syrup

- Mix sugar and water together in a saucepan. Add yuzu to the mix. Weigh yuzu down with a smaller pot so they are covered in the mixture.
- Place the pot on heat and bring to a boil. When it reaches boiling point, reduce heat and simmer for 1 hour, stirring occasionally.
- Allow yuzu to cool into the syrup.

Yuzu Lace

- Freeze confit yuzu overnight whole.
- Preheat oven to 50C.
- Line baking tray with baking paper. Zest frozen yuzu onto baking paper.
- Put into oven overnight until dry and crisp.

Meringue Points

- Preheat oven to 120C.
- Whisk egg whites and sugar together until stiff. Pipe into points.
- Turn oven down to 50C and allow to dry overnight.

Yuzu Cream



- Place the zest with the first measure of yuzu juice, water, sugar and cornstarch in a pot and bring to a boil stirring constantly. Boil until the mixture looks like the mud pools at Rotorua.
- Take off the heat, add the butter and egg yolks with the extra 80ml of yuzu juice and bring back to a boil.
- Spread on a tray to cool .

To Assemble

- Fill the blind baked tartlet cases with cold yuzu cream.
- Garnish with meringue points and yuzu lace.

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