

MODERNIST ARCHITECTURAL



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A vanilla sable tart with blood orange gel, pistachio and rice bubble crunch, Yuzu mousse and a blood orange curd accompanying it.

- Sub Category Name

Food

Savory

- Recipe Source Name

Dilmah Real High Tea Global Challenge 2015

Ingredients

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Vanilla Sable

- 150g Icing Sugar
- 220g Unsalted Butter, room temperature
- 1 Whole Egg
- 430g Plain Flour
- 1/2 Vanilla Bean, split

Blood Orange Gel

- 250g Blood Orange Puree
- 50g Sugar
- 3g Pectin NH 325

Pistachio And Rice Bubble Crunch

- 50g Pistachio, finely chopped
- 50g Candied Blood Orange Peel
- 25g Rice Bubbles
- 50g Pistachio Paste
- 250g White chocolate

Yuzu Mousse

- 150ml Cream
- 50ml Yuzu Juice
- 60g Castor Sugar
- 15g Butter
- 5g Gelatin Leaves, softened in cold water
- 200ml Cream, semi whipped

Blood Orange Curd

- 150ml Blood Orange Puree
- 210g Sugar
- 210g Whole Eggs
- 30g Egg Yolks
- 70g Butter
- 6g Gelatin, softened

Yellow Chocolate Circles

- 500g White chocolate
- 50g Coco Butter
- 5g Yellow-coloured Powder

Methods and Directions

MODERNIST ARCHITECTURAL Vanilla Sable

- In a kitchen aid bowl, with a paddle attachment, crumb together the icing sugar, butter and plain flour.
- Once all ingredients have combined together, add in the egg and vanilla seeds and beat until just combined.
- Take off the machine and shape onto a flat block. Wrap in glad wrap and allow to chill in the fridge for an hour.
- Once the hour is up, take out and bring to room temperature and roll out the sable until 2mm thick.

- Line mini tart moulds with the sable.
- Leave out overnight and then bake at 160°C for 10 to 15 minutes.

Blood Orange Gel

- In a small saucepan bring the puree to a boil. Mix the sugar and pectin together and then whisk into the puree. Boil to 107°C.

Pistachio And Rice Bubble Crunch

- Melt the white chocolate and pistachio paste together until smooth. Allow to cool then fold in the rest of the ingredients. Place between 2 pieces of baking paper and roll until 5mm thick, place into the refrigerator to set. Cut out six 4cm circles and reserve until needed.

Yuzu Mousse

- Place the cream, Yuzu juice, sugar and butter into a saucepan and bring to the boil. When the cream mixture is at the boil, take off the heat and whisk in the gelatin. Strain and allow to cool to 40°C. When the mousse base is at 40°C, fold in the semi whipped cream and then reserve until needed.

Blood Orange Curd

- Bring the blood orange puree to the boil, whisk the yolks, eggs and sugar and add to boiling puree - continue whisking until it reaches 84°C. Remove from the heat and whisk in the gelatin. Strain the curd into a plastic container and allow to cool to 40°C. Blend in the butter and allow to set.

Yellow Chocolate Circles

- Melt 300g of the white chocolate up to 45°C, seed in the remaining 200g of chocolate. Melt the cocoa butter and blitz in the yellow food colour. Mix it with the chocolate and blitz. Temper the chocolate to 28 -29°C and use.