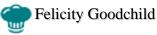


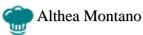
MODERNIST ARCHITECTURAL





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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

MODERNIST ARCHITECTURAL 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.

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