

# Tasty fresh fruit treats

Recipe calculated for 80 pieces

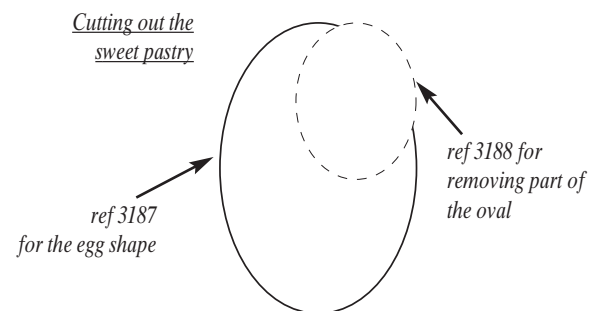


## SWEET PASTRY

240 g creamed butter  
 180 g confectioners' sugar  
 (icing sugar)  
 100 g whole eggs  
 120 g plain flour type 55  
 60 g ground almonds  
 4 g salt  
 350 g plain flour type 55

First mix the creamed butter, the salt, the confectioners' sugar (icing sugar), the ground almonds, the eggs and the 120 g flour. Do not beat air into the mixture. As soon as the ingredients form a smooth paste, add the remaining 350 g plain flour rapidly. Leave in a refrigerator for several hours before rolling out.

Roll out the pastry 2 mm thick then stamp out with an egg-shaped cutter (ref 3187). With a smaller pastry-cutter, (ref 3188) remove part of the egg shape. Using half-round "elastomoules" 3 cm in diameter, place the pastry in the center and let the point come out over the edge. Bake in a convection oven at 150°C until the pastry is light golden brown.



## TANARIVA GANACHE

280 g single cream 35 %  
 70 g invert sugar  
 620 g TANARIVA LACTÉE 33 %  
 couverture  
 110 g butter

Heat the cream and the invert sugar to boiling point. Pour the mixture onto the melted Tanariva couverture, make an emulsion using a spatula (to avoid forming air bubbles) to obtain a smooth, shiny and elastic texture.

As soon as the ganache reaches 35/40°C, add the cold butter and mix for a moment to perfect the emulsion. Leave to crystallize.

## FINISHING

Garnish the little sweet pastry shells with Tanariva ganache. Decorate with fruit of the season.

# Pistachio Bar

Recipe calculated for a 40 x 30 sheet, 130 pieces

## PISTACHIO EMMANUEL BISCUIT

185 g eggs  
 90 g confectioners' sugar  
 (icing sugar)  
 185 g plain flour type 45  
 100 g invert sugar  
 40 g full fat milk  
 8 g baking powder  
 2 g "fleur de sel" (fine sea salt)  
 150 g melted butter  
 155 g pistachio paste  
 3 g orange zests

Mix the eggs and the invert sugar in a blender. Add the sifted dry ingredients and the milk. Melt the butter at 45°C (this temperature is important) and add it to the mixture. Using a spatula, incorporate the pistachio paste and the orange zests. Leave to rest overnight in a refrigerator. Roll out the biscuit on a Silpat sheet with a Pascal spreader (raplette) (height 10 mm).

Bake in a convection oven, damper closed at 170/180°C for 8/9 minutes.

Cut into 4 x 1.5 cm rectangles.

