Frutta Prima Velvet Tart

Yield: 2 Tarts

American	Metric	Ingredients
Granola Base		
1.76oz	50g	Old Fashioned Rolled Oats
3.7oz	105g	**Arte Piatto Feuilletine Crunch Flecks (515001)**
0.5oz	14g	Sesame Seeds, Roasted
3.7oz	105g	**N.U.T. Sliced Almonds (374015)**
2.5oz	70g	**N.U.T. Premium Pistachios (532001)**
1.6oz	45g	Dried Apricots
1.6oz	45g	**Frutta Prima Sun-Dried Cherries (374021)**
1.6oz	45g	**Frutta Prima Diced Lemon Peel (582103)**
0.1oz	3g	Salt
8oz	225g	**Des Alpes Opal White Couverture Coins (500006)**
3oz	85g	**Des Alpes Pearl Pure Cocoa Butter (500046)**

Toast sliced almonds, and crush slightly. Chop the sun-dried cherries and the apricots. Combine all dry ingredients in a large bowl. Melt the white couverture coins and cocoa butter and combine. Add the melted white couverture coins and cocoa butter mixture to dry ingredients. Stir to combine, and divide between 2 square 8”/21cm bottomless frames. Remove the frame before chocolate sets, and allow the granola base to harden completely.

Almond Dacquoise

5oz	140g	Powdered Sugar
5oz	140g	**N.U.T. Almond Flour** (**204162)**
7oz	200g	Egg Whites
1.8oz	3g	Egg White Powder
1 ¾oz	50g	Sugar
Pinch	Pinch	Salt

Sift almond flour and powdered sugar together. Combine egg white powder, sugar and salt, and add to the whipping egg whites. Whip to soft peak. Fold in the almond flour and powdered sugar mixture. Pour out onto a ½ sheet pan lined with a silpat. Bake in a 390°F/200°C oven for 4-6 minutes, until golden and fully baked. Line two 7”/17.5cm square tart rings on the bottom with plastic wrap and seal well. Cut out 2 squares of almond dacquoise, slightly smaller than the 7”/17.5cm square tart ring. Place the squares of almond dacquoise in the middle of the tart rings.

Green Tea Panna Cotta

0.25g	7g	Matcha Green Tea Powder
9.7oz	275g	Whole Milk
7oz	200g	Heavy Cream
5oz	140g	Sugar
4ea	4ea	**Pastry Ideale Gold Gelatin Sheets (018040)**

Whip cream to soft peaks and set aside. Bloom gold gelatin sheets in ice water. Combine sugar and matcha tea powder. Warm the milk, and add sugar and matcha powder mix to dissolve. Add bloomed gold gelatin sheets. Allow mixture to cool to 185°F/85°C and fold in soft whipped cream. Pour a thin layer over the almond dacquoise squares into the prepared rings, and then freeze.

Vanilla Diplomat Cream

3oz	85g	**Zürimix Pastry Cream, Cold Process (504011)**
0.15oz	4g	**Frutta Prima Vanilla Bean Powder (204156)**

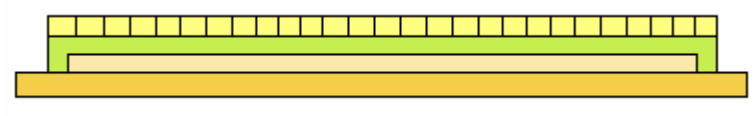
12oz	340g	Whole Milk
7.5oz	212g	Heavy Cream

In a mixer, combine Zürimix and vanilla bean powder and milk**.** Whip for 5 minutes. In a separate bowl, whip heavy cream until medium peaks form. Fold both mixtures into each other and fill a piping bag fitted with a medium round tip. Pipe in straight lines, each line touching each other, to fill ½ sheet pan. Freeze. Once frozen, cut out two squares using the 7”/17.5cm square tart ring. Using a square cutter, cut out a hole slightly off center. Keep frozen until assembly.

Assembly

As needed	As needed	**Pastry Ideale Cocoa Butter Velvet Spray, White (586001)**
8oz	225g	Assorted Berries
2oz	56g	**Frutta Prima Clear Gel (505011)**
1oz	28g	**Venuance Pearls, Assorted (204166)**

Spray the frozen *Vanilla Diplomat Cream* with the white cocoa butter velvet spray. Unmold the *Green Tea Panna Cotta* onto the *Granola Base*. Place the sprayed vanilla diplomat onto the green tea panna cotta. Melt together all Venuance pearls in the microwave to make green Venuance curl. Working quickly pull air into the Venuance pearls to create a shine, and then pull a long curl. Garnish the square cut-out in the vanilla diplomat cream with fresh berries. Warm the Clear Gel slightly in the microwave and brush onto the fresh berries. Garnish with the green Venuance curl.



Vanilla Diplomat Cream
Green Tea Panna Cotta
Almond Dacquoise
Granola Base