



Yuzu, grapefruit and osmanthus tartlet

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Manuel BOUILLET

Pastry chef
On-site demo



Vanilla "pâte sucrée"

Butter :	113g / 3.98oz
Powdered sugar :	56g / 1.98oz
Sea salt :	2.0g / 0.07oz
Vanilla paste :	5g / 0.18oz
Almond flour :	56g / 1.98oz
Flour T55 :	221g / 7.8oz
Whole eggs :	47g / 1.66oz

- Combine butter, powder sugar, sea salt and vanilla paste together.
- Add almond flour and half of the flour.
- Finish with the eggs and the remaining flour.
- Chill and spread at 2 mm.
- Bake 150°C / 302°F, fan 2, 0%, 18 min.

Grapefruit almond "mirliton"

Almond flour :	23g / 0.81oz
Sugar :	79g / 2.79oz
Corn starch :	114g / 0.40oz
Whole eggs :	55g / 1.94oz
Melted butter :	15g / 0.53oz
Grapefruit puree : ☉	55g / 1.94oz
Grapefruit zest :	2.3g / 0.08oz

- Combine all powders together.
- Add the egg and then the melted butter.
- Finish with the Grapefruit puree and zest.
- Cast into the pre-baked tarts.
- Bake 160°C / 320°F, fan 2, 0%, 10/12 min.

Grapefruit Yuzu cremeux

Milk :	224g / 7.9oz
Grapefruit zest :	2.2g / 0.08oz
Grapefruit puree : ☉	152g / 5.36oz
Yuzu puree : ☉	29g / 1.02oz
Sugar :	54g / 1.90oz
Yolks :	32g / 1.13oz
Corn starch :	27g / 0.95oz
Gelatin mass x6 :	19g / 0.67oz
Butter :	60g / 2.12oz

- Heat the milk and infuse with the grapefruit zest for 15 min.
Strain and recalculate the weight of the milk.
- Add the Grapefruit and Yuzu puree.
- Mix half the sugar with the liquids and the rest with the yolks.
Add corn starch.
- Pour half of the liquids over the yolk mixture and pour into the pan.
- Add the gelatin mass and chill at 40°C / 104°F.
- Blend with the butter and chill then pipe in the tart bottoms.

La Fruitière
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THE TASTE, NATURALLY



Osmanthus mascarpone chantilly

Cream #1 :	99g / 3.5oz
Osmanthus :	4.6g / 0.16oz
Sugar :	21g / 0.74oz
Gelatin mass x6 :	10g / 0.35oz
Mascarpone :	66g / 2.33oz
Cream #2 :	149g / 5.26oz

- Infuse cream #1 with the osmanthus for 20 min.
- Strain and recalculate the original weight of the cream.
- Add sugar and gelatin mass and reheat around 50°C / 122°F.
- Pour over the mascarpone and blend.
- Add the cream #2 then blend one more time.
- Chill before using.

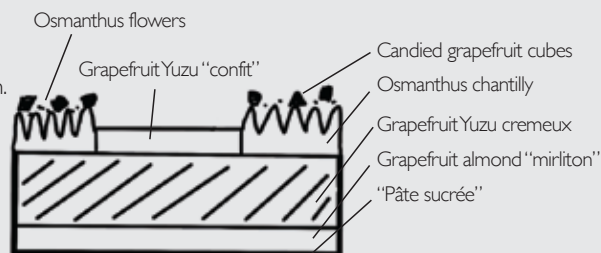
Grapefruit Yuzu "confit"

Grapefruit puree 100% :	153g / 5.39oz
Yuzu puree 100% :	77g / 2.72oz
Sugar :	16g / 0.56oz
NH Pectin :	4.0g / 0.14oz

- Heat the purees at 40°C / 104°F then add the sugar / pectin.
- Bring to a boil.
- Pour into 4 cm square molds.
- Freeze.

Recipe and assembly for 12 pcs:

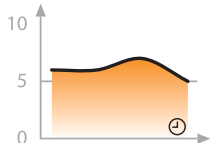
- Pre-bake the tart shell at 150°C / 302°F, fan 2, 0%, 18 min.
- Add the "mirliton" then bake one more time at 160°C / 320°F, fan 2, 0%, 10/12 min.
- Add the **Grapefruit Yuzu cream**.
- Add the **osmanthus Yuzu Grapefruit jelly** in the center.
- Finish with piping the **chantilly** on each side.
- Decorate with **candied grapefruit** and **osmanthus flowers**.



The Chef's tip

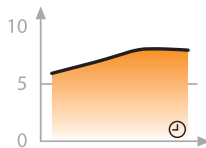
“ Acidic purees such as Grapefruit and Yuzu are splitting the dairy products.
To avoid any separation, it is best to heat the milk or cream before mixing with the purees. ”

GRAPFRUIT puree 100%



**VAPOROUS
REFRESHING**

YUZU puree 100%



**STRAIGHT
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