

Blackberry Tartelettes

Crafted with a buttery pastry base, a layer of sweet blackberry jelly and blackberry mousse, and a topping of white chocolate and lemon ganache, these tartelettes offer a charming treat for any occasion.

Pastry

225g unsalted butter
150g icing sugar
75g whole eggs
390g all-purpose flour
3g salt
3g baking powder

METHOD. Whip the butter in a stand mixer fitted with a paddle attachment until it becomes a thick, smooth paste. Add the icing sugar and mix well. Add the eggs and mix until combined. Add the sieved flour, salt, and baking powder and mix again. Press the pastry into a flat square and cover in plastic wrap and put it in the fridge for 1-2 hours. Roll out to 2-3 mm and cut out round disks of 8cm. Line each ring and set aside in the fridge for 30 min. Trim the excess pastry and bake at 170°C for 20 min.

Blackberry jelly

100g blackberry puree
30g granulated sugar
3g gelatine

METHOD. Soak the gelatine in a bowl of cold water. Add the sugar and blackberry puree to a saucepan and bring it to a boil. Add the gelatine and mix until fully combined. Pour a thin layer of the jelly into the tartelette and put them in the fridge.

Notes

Blackberry mousse

150g blackberry puree
30g granulated sugar
3g gelatine
100g cream

METHOD. Soak the gelatine in a bowl of cold water. Add the blackberry puree and sugar in a saucepan and bring it to a boil. Add the gelatine and whisk. Whip the cream and add cream carefully to the puree. Pour the mousse on top of the thin jelly layer. Set aside in the fridge.

White chocolate and lemon ganache

170g white chocolate
85g cream
18g lemon puree

METHOD. Add the cream and lemon puree in a saucepan and heat until the mixture boils. Let it cool for 30 min. Melt the white chocolate au bain-marie and boil the cream again. Pour the boiling cream over the white chocolate and whisk until smooth. Add the ganache to a piping bag and it cool down in the fridge for at least 3 hours. Pipe the ganache on top of the tartelettes and decorate with fresh blackberries and mint leaves.

Notes
