

Red Velvet Tartlet

Experience the ultimate indulgence with our Red Velvet Tartlet recipe. Combining the luscious flavours of red velvet with a blueberry tartlet crust, these irresistible treats are perfect for any occasion. Discover step-by-step instructions and create a dessert that will leave your guests craving for more.

Almond pâte sablée

110g butter for croissants
2g salt
70g icing sugar
25g almond powder
1g vanilla powder
35g whole egg
190g flour

METHOD. Blend the butter, salt, and icing sugar in a stand mixer. Add the whole egg. Add all the other ingredients. Store overnight in the fridge. Roll out to 2 mm. Cut out a round disk of 10 cm and bake in a stainless steel ring of 8 cm. Bake for 8 min at 210°C.

Almond biscuit

140g almond powder
140g sugar
140g whole egg
43g egg yolk
174g egg white
107g sugar
107g flour

METHOD. Mix the almond powder, sugar (140g), whole egg and egg yolk. Whisk the egg white and sugar (107g) together. Add the whisked egg white to the mixture. Add the flour. Weigh 830g per baking tray. Bake for 7 min at 210°C. Cut out a round disk of 7cm.

Notes

Fruit compote

225g raspberry puree
40g lime puree
25g invert sugar
25g rosewater
8g pectin glaze
40g violet sugar
40g lychee in syrup

METHOD. Heat the raspberry and lime puree together with the invert sugar. Mix the pectin glaze with the violet sugar. Add to the mixture. Boil for at least 2 min. Add the rosewater. Slice the lychees. Pour the mixture on top of the lychee pieces and freeze. Cut out a round disk of 7,5 cm and place inside the tartlet.

Rose mousse

30g cream 35%
20g milk
5g sugar
12g egg yolk
1,5g gelatin
90g cream 35%
110g white chocolate
20g rosewater
QS red food colouring

METHOD. Soak the gelatin in cold water. Boil the cream (30g) and milk. Mix the sugar and egg yolk. Add to the boiling mixture. Heat to 83°C. Add the gelatin and red food colouring. Make an emulsion with the white chocolate. Cool down to 38°C. Add the semi-whipped cream (90g) to the ganache. Store overnight in the fridge. Whisk the mousse. Add the rosewater and pipe on top of the tartlet using a turntable.

Red spraying mass

200g cocoa butter
20g white chocolate
QS Red 'Power Flowers'
by IBC

METHOD. Heat all the ingredients to 35°C. Preheat the spray gun. Spray the mass over the frozen tartlet.

Notes
