



PÂTISSERIE WITH PERUVIAN FRUIT PUREES

RASPBERRY TART

By Juan Carlos Lopez
Chef Pâtissier





The strong and sweet flavour of the red raspberry remains intact and aromatic in Pacific Fruit's purees, made with the Heritage variety. The black and blue varieties are native to America. The red variety, on the other hand, came from Europe. They easily adapted to our continent, especially in the Maule Valley, in the neighbouring country of Chile, which is south of Peru, where the raspberries are grown for our Pacific Fruit purees.

RASPBERRY PUREE: 1 KG



- NO ADDED SUGAR
- 100 % FRUIT
- NO PRESERVATIVES

COLOURED SABLEE PASTRY

- 200 g Pastry flour
- 64 g Icing sugar
- 2 g Salt
- 21 g Almond flour
- 100 g Unsalted butter
- 40 g Egg
- 5 g Red powder food colourant

- Combine the pastry flour with the icing sugar, salt, food colouring and almond flour. Use the paddle beater to mix with the butter.
- Once well incorporated and homogeneous add the egg gradually, finally adding the rest of the flour, mix well. Stretch between guitar sheets to 2.5 mm and set aside in the fridge.
- Cut the dough to tart sizes, shape into the mould and rest in the fridge. Bake directly from the fridge at 170°C between 25 to 30 minutes approx.

RASPBERRY MOUSSE

- 132 g Raspberry puree Pacific Fruit
- 5 g Powdered gelatine
- 80 g Raspberry meringue
- 80 g Whipped cream to a yogurt consistency

- Hydrate the gelatine, temperate the puree at 28°C, melt the gelatine in the microwave and mix with the whipped cream.
- Add the raspberry meringue and fold with the whipped cream.
- Dose into a half sphere mould and freeze for 6 hours.

RASPBERRY MERINGUE

- 14 g Powdered Albumin (egg white)
- 113 g Raspberry puree Pacific Fruit
- 113 g Granulated sugar
- 12 g Lemon puree Pacific Fruit

- Whisk all the ingredients in a mixer for 7 minutes.

CREAMY(CREMOSO) CREAM CHEESE

- 15 g Glucose
- 112 g Whipping cream
- 15 g Turned sugar
- 150 g White chocolate
- 110 g Cold whipping cream
- 300 g Cream cheese

- Melt the white chocolate in a microwave.
- Warm the glucose with the whipping cream and turned sugar to 40°C.
- Mix with the cream cheese and emulsify with the chocolate.
- Add the cold cream and incorporate with the aid of a mixer.

RASPBERRY COMPOTE

- 218 g Raspberry puree Pacific Fruit
- 38 g Frozen raspberries
- 8 g Rose water
- 113 g Granulated sugar
- 7 g Pectin NH
- 2 g Citric acid
- 3 g Ground pink pepper

- Warm the raspberry puree, frozen raspberries, rose water and part of the granulated sugar
- Mix the rest of the granulated sugar with the pectin and add to the warm mix when it reaches 40°C.
- Warm to 85°C to hydrate the pectin, once boiling point is reached add the citric acid and the ground pink pepper.



COLOURED GLAZE

- 113 g Water
- 225 g Granulated sugar
- 146 g Glucose
- 146 g Sweet condensed milk
- 270 g White chocolate
- 18 g Powdered gelatine
- 113 g Mirror glaze
- 5 g Red liposoluble colourant

- In a pan, bring to a boil the water, granulated sugar, and glucose to 103°C.
- Add the hydrated gelatine, mix well and incorporate the sweet condensed milk.
- Pour over the white chocolate and emulsify thoroughly.
- Warm the mirror glaze to 45°C.
- Finally add the glaze, mix and blend with the stick blender, give colour with the red liposoluble colourant and reserve.

MONTAGE

- Dose 80 g of the raspberry compote inside the tart.
- Add the creamy cream cheese and freeze for 1 hour.
- Unmould the mousse and glaze at 32°C.
- Place the mousse atop the tart on top of a disc of red chocolate.
- Decorate with raspberries and discs of red chocolate.

