

Apricot Dulcey Tart

P125 SHORTCRUST

360g Butter
270g Icing sugar
6g Fine salt
90g Peeled minced Marcona almonds
150g Whole eggs
180g Flour (Soledore)
520g Flour (Soledore)
200g P125 CŒUR DE GUANAJA

- Mix the melted chocolate with the butter, then add the salt, icing sugar, almonds, eggs and smaller quantity of flour.
- Take care not to beat in too much air.
- As soon as it is combined, quickly add the remaining flour.
- Set aside in the refrigerator for a few hours before rolling out.
- Leave the filled tart tins in the refrigerator to rest for 30 minutes.
- Bake at 145-150°C (293-302°F).

APRICOT MARMALADE

460g Frozen apricot halves
70g Caster sugar
160g Apricot puree
2 Tahitian vanilla beans
8g Potato starch
16g Water
5g Powdered gelatin
25g Water

- Mix the water with the starch.
- Cut the apricots into large cubes.
- Mix half the apricot cubes with the sugar, apricot puree and vanilla.
- Cook for a few minutes.
- Add the water and starch and remaining apricots.
- Bring to a boil again and then add the gelatin.
- Set aside in the refrigerator.

DULCEY MUGICHA CRÉMEUX

240g Water
40g Mugicha
50g Glucose
4g Powdered gelatin
20g Water
350g Dulcey 35% couverture

- Heat the water, and infuse with the mugicha for 10 minutes.
- Strain, and make up the water with some water if necessary.
- Heat the water with the glucose and gelatin.
- Make an emulsion with the chocolate by adding the water in several goes.
- Blend with an immersion blender to perfect the emulsion.
- Leave to set in the refrigerator.

ABSOLU CRISTAL VANILLA GEL

200g Absolu Cristal Neutral Glaze
80g Water
3 Tahitian vanilla bean
20g Lemon juice

- Heat the water to 50°C (122°F) and infuse with the split and scraped vanilla bean.
- Leave to cool and use the following day.
- Blend all the ingredients together cold.

