

PEACH, MINT AND ALMOND TART



PROFESSIONAL



MAKES ONE 20CM CAKE) 8 PORTIONS

INGREDIENTS LIST

Almond Biscuit

- 180g softened Avonmore Professional Unsalted Butter
- 180g Demerara Sugar
- 450g Chopped Almonds
- 3g High Quality Salt
- 30g T55 Flour

Mint Chantilly

- 1000g Avonmore Professional Cream 35.5%
- 405g Fresh Spearmint
- 250g White Chocolate 35%
- 5 leaves gelatine

Mint Punch Jelly

- 100g Water
- 50g Granulated Sugar
- 10g Mint Leaves
- 10g Gelatine Mass

Peach Confit

- 1000g White Peach Puree
- 100g Glucose DE40
- 8g Pectine NH
- 60g Granulated Sugar
- 8g Citric Acid

Sacher Sponge

- 430g Marzipan
- 100g Granulated Sugar

- 210g Egg Yolks
- 150g Whole Eggs
- 250g Egg Whites
- 150g Flour
- 100g Melted Avonmore Professional Unsalted Butter
- Zest of 2 Oranges

Floccage

- 500g White Chocolate 35.5%
- 500g Cocoa Butter
- 10g Titanium Dioxide
- 2g Green Liposoluble Colouring

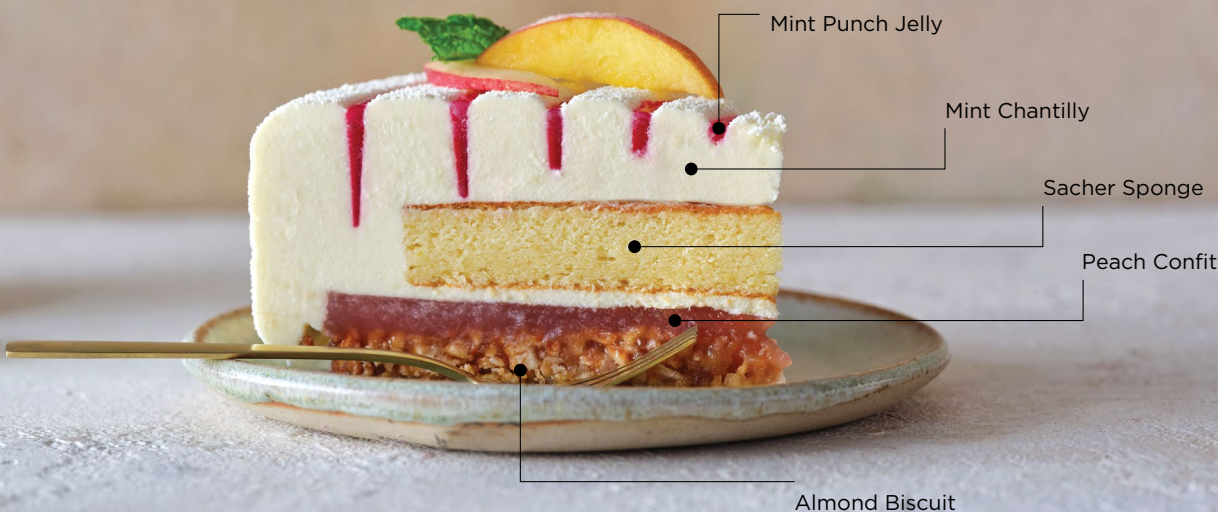
AVONMORE PROFESSIONAL PRODUCT USED



35.5%
Whipping Cream



Unsalted
Irish Butter



THE RECIPE, STEP BY STEP

ELEMENTS:

- 01 Almond Biscuit
- 02 Mint Chantilly
- 03 Mint Punch Jelly
- 04 Peach Confit
- 05 Sacher Sponge
- 06 Flocage

01

Almond Biscuit

1. Preheat the oven to 170°C.
2. Place the softened Avonmore Professional Unsalted butter and demerara sugar in a mixing bowl with the paddle. Mix and add the chopped almonds, flour and salt.
3. Add the mix to an 18cm diameter silicone mould.
4. Flatten with a pallet knife.
5. Bake for 10 mins.

02

Mint Chantilly

1. The day before, infuse the Avonmore Professional Cream 35.5% with the mint. Heat the cream in a saucepan over medium heat. Add the mint leaves and simmer for 2-3 minutes. Remove from the heat, clingfilm the pot and let the mint steep for 10 minutes.
2. Finely chop the chocolate and place it in a large bowl.
3. Bring the infused cream back to a boil. Carefully pour the hot cream over the chopped chocolate, passing it through a fine-mesh sieve to remove any mint leaves.
4. Using an immersion blender, blend the cream and chocolate mixture until smooth and glossy.
5. Cover the bowl of ganache with clingfilm, pressing it down to the surface to prevent a skin from forming. Refrigerate overnight.

03

Mint Punch Jelly

1. In a saucepan, combine water and sugar. Bring the mixture to a boil over medium-high heat, stirring occasionally until the sugar dissolves completely.
2. Once the sugar syrup reaches a boil, remove it from the heat. Add the fresh mint leaves and let the syrup steep for 10 minutes, allowing the mint flavour to infuse into the syrup.
3. After 10 minutes of infusion, strain the mint syrup through a fine-mesh sieve to remove the mint leaves. Set the syrup aside to cool completely.

4. Add the gelatine and allow to cool to 30 degrees before pouring on top of the entremet.

04

Peach Confit

1. Combine all the ingredients for the recipe in a suitable saucepan.
2. Place the saucepan over medium heat and bring the mixture to a boil. Stir occasionally to ensure even heating and prevent scorching.
3. Once the mixture reaches a boil, remove it from the heat.
4. Allow the mixture to cool completely at room temperature. This step is crucial to prevent condensation from forming on the surface of the mixture once refrigerated.
5. Once the mixture has cooled completely. Ensure the clingfilm touches the surface of the mixture to prevent a skin from forming.
6. Refrigerate the sealed container or saucepan overnight or for at least 4 hours to allow the flavours to meld and the mixture to fully set.

05

Sacher Sponge

1. In the bowl of a food processor, combine the marzipan, granulated sugar, egg yolks, whole eggs, and orange zest. Process until smooth and well combined.
2. Transfer the almond paste mixture to a large bowl. Using a rubber spatula, gently fold in the all-purpose flour until just incorporated.
3. In a separate bowl, whip the egg whites with granulated sugar until stiff peaks form. Gently fold the meringue into the almond paste mixture until just combined.
4. Fold in the melted Avonmore Professional Unsalted butter until just combined.
5. Spread the batter evenly into a baking frame or adjustable pastry ring (40x60cm) lined with a Silpat.
6. Bake in a preheated oven at 175°C for 12 minutes, or until the top is golden brown and the Sacher is springy to the touch.
7. Let the sacher cool completely in the baking frame or pastry ring. Once cooled, use a pastry cutter or knife to cut out desired ring shapes.
8. Freeze for assembly: Set aside the cut-out almond sponge rings for use in assembling the dessert.

06

Flocage

1. Place the cocoa butter and white chocolate in a bain marie.
2. Heat gently until completely melted and smooth.
3. Remove from heat.
4. Add the food colouring to the melted mixture and blend until evenly combined.
5. Carefully transfer the melted mixture to the spray gun. Ensure the gun is clean and free of any residue.

Assembly and Finishing

1. Whip the mint cream into stiff peaks using a stand mixer or electric hand mixer. Transfer the whipped cream to a pastry bag fitted with a round tip.
2. Spread the confit evenly over the genoise biscuit base.
3. Pipe dollops of whipped mint cream onto the confit layer.
4. Freeze the entremet. Ensure your entremet cake is completely frozen. This will help the flocage adhere better.
5. Load the velvet spray into the spray gun according to the manufacturer's instructions.
6. Test the spray on a scrap piece of cake or parchment paper to ensure the desired effect and coverage. Hold the spray gun a few inches above the cake.
7. Avoid spraying too close, as this can create drips or uneven coverage.
8. Spray in a smooth, even motion.
9. Continue spraying until the entire cake is covered.
10. Allow the flocage to dry completely before handling or serving the cake.
11. Prepare the peach slices. Arrange the peach wedges on top of the entremet.
12. Scatter the peach and mint on top of the entremet.
13. Decorate the dessert with mint leaves and peach,



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