

Mascarpone tart with mango jelly



LÉONCE BLANC MANGO AND TANGERINE PURÉES



Sweet shortcrust pastry

Flour	500 g
Icing sugar	190 g
Eggs	120 g
Top quality butter	300 g
Ground almonds	60 g
Fleur de sel	2 g
Vanilla powder or extract	

PREPARATION:

Sift the flour then the icing sugar.
In the mixer bowl with the paddle, at medium speed add the butter to soften it.
In order and without stopping, add: the icing sugar, ground almonds, salt, vanilla, eggs then the flour.
When the mixture is smooth, stop the mixer.
Divide the dough into portions for tartlets.
Roll into a ball, flatten and then wrap in film.
Chill overnight.
Roll out the dough without overworking it.
Line the circles and freeze.
Bake as needed at 170°C for 12 to 18 minutes (depending on your oven).
Remove the circles and set aside.



Mascarpone vanilla cream

Vanilla crème anglaise	1 L
Mascarpone	750 g

PREPARATION:

In a very cold mixer bowl using the paddle, beat the mascarpone at slow speed then slowly add the very cold crème anglaise. Beat to increase the volume without the mixture warming.
Use immediately.

Mango jelly

 Léonce Blanc mango purée	400 g
 Léonce Blanc tangerine purée	200 g
Sugar	120 g
Gold leaf gelatine	20 g

PREPARATION:

Defrost the purées the day before at 4°C.
Soften the gelatine in a large bowl of cold water.
Over a gentle heat, put the tangerine purée in a saucepan with the sugar and the drained gelatine.
Heat gently stirring continuously, without going over 50°C.
Turn out and leave to cool to 35°C.
Pour 3mm into the tart bases and the remainder in filmed frames to 5mm thick.
Cut out the set jelly in 5mm cubes.
Keep at 4°C.

Assembly

In the tartlets, pour in a 3mm base of cold mango jelly. Leave to set in the fridge.
Pipe the Mascarpone vanilla cream in circles or directly on the tart bases.
Smooth the surface.
Decorate with 5mm cubes of mango jelly. Freeze.

