

# Calamansi whipped ganache tartlet with honey jelly



LÉONCE BLANC CALAMANSI PURÉE



Tray  
 1 kg




## 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 for at least 2 hours.  
Bake as needed at 170°C for 12 to 18 minutes (depending on your oven). Remove the circles and set aside.


## Whipped milk chocolate ganache

Milk chocolate (minimum 40% cocoa)	400 g
Cream 35 % fat	480 g
 <b>Léonce Blanc</b> calamansi purée	340 g
Gold leaf gelatine	14 g
Cream 35% fat	1 L

### PREPARATION:

Soften the gelatine in a large bowl of cold water.  
Partially melt the chocolate in a suitable bowl (bain-marie, tempering machine or microwave).  
Heat the 1st weight of cream to 85°C.  
Off the heat, add the softened, drained gelatine.  
Pour 1/2 the hot cream on the middle of the chopped chocolate, stirring with a spatula (not a whisk) to create the heart of the ganache (start of the emulsion).  
Slowly pour in the 2nd half of the hot cream, always stirring with the spatula from the centre outwards.  
Mix well.  
Blend the ganache with a hand blender at the very bottom of the mixing bowl to avoid adding any air.  
Without stopping the blender, add the Léonce Blanc calamansi purée.  
Do not allow the mixture to go above 40°C. Emulsify.  
Add the litre of cream as you continue to gently blend.  
Scrape down the sides of the bowl and film. Refrigerate for one night.

## Calamansi honey jelly

Gold leaf gelatine	10 g
 <b>Léonce Blanc</b> calamansi purée	200 g
Subtly fragrant honey	300 g

### PREPARATION:

Soften the gelatine in a large bowl of cold water.  
In a suitable saucepan over a low heat, gently warm the honey and the calamansi purée.  
At 50°C, add the softened, drained gelatine.  
Mix well until smooth.  
Leave to cool to 20°C then pour into a squeeze bottle.

## Assembly

- Tempered milk chocolate.
- Baked and cooled tart bases.
- Calamansi ganache.
- Calamansi honey jelly.
- Roll of 30mm acetate sheet.
- Stainless steel circle 30mm high with the diameter of the inside of the baked tart bases.

Line the tart bases with tempered milk chocolate.  
Turn them over and let them drip on a rack.  
Smooth the edges before they set.  
Whip the ganache in the machine.  
Line the circles with acetate then fill with the whipped ganache. Freeze.  
Keep some of the ganache for garnish. Turn out the ganache circles.  
Fill the tart bases with the frozen ganache.  
Use a petit four nozzle to pipe small spirals in different sizes on the tarts.  
Put small dots of calamansi honey jelly between the spirals.  
Freeze until displayed.

