

# Tart of **Nature.**



### **For the Oat base with cardamom**

600 g Oat Q´ki Zeelandia  
180 g butter  
60 g wheat flour type 500  
10 g ground cardamom

### **For the Pistachio cake**

200 g Vero cake Zeelandia  
100 g butter  
100 g eggs  
40 g pistachio paste  
2 g salt

### **For the Chocolate velvet**

250 g Arabesque Noir 72 Zeelandia  
100 g oil

### **For the Chocolate crunch**

110 g Arabesque Noir 58 Zeelandia  
120 g nut paste  
70 g Pailleté Feuilletine

### **For the Yuzu Brûlée**

100 g Creme Brûlée Zeelandia  
270 g cream 30% fat  
270 ml milk  
50 g Yuzu  
30 g gelatin mass

### **For the White chocolate mousse with pepper**

110 g Arabesque Blanc 29 Zeelandia  
90 g cream 30% fat  
200 g cream 30% fat  
3 g red pepper  
45 g gelatin mass

### **For the Apricot jelly**

500 g Fruitful apricot Zeelandia  
30 g gelatin mass  
4 g lime zest  
40 g Paletta Gel Apricot Zeelandia

### **For the Decoration**

Q.B. Chocolate 58 Zeelandia  
Q.B. Food colouring  
Q.B. Paletta Cold Zeelandia  
Q.B. Herbs

# Tart of Nature.

### **For the Oat base with cardamom**

- Mix all the ingredients at a low speed for around 4 minutes.
- Sprinkle in the form of a crumble into the moulds.
- Bake at 180°C for approx. 20 minutes.
- Blast freeze

### **For the Pistachio cake**

- Mix all the ingredients together at a medium speed for around 5 min
- Put the mixture into the four rings.
- Bake at 180°C for approx. 15 minutes.
- Cool down.

### **For the Chocolate velvet**

- Melt the chocolate with the oil and bring it to a temperature of about 40°C.
- Using a compressor spray the prepared chocolate over the frozen tarts creating a velvet effect.

### **For the Chocolate crunch**

- Melt the chocolate, combine with the nut paste and the crunch.
- Cover the bottoms of the pre-prepared tarts with the mixture.

### **For the Yuzu Brûlée**

- Gelatin mass 1:5
- Combine the cream and milk with the brûlée and bring to a boil.
- Combine with yuzu and the gelatin mass.
- Pipe onto the chocolate crunch.

### **For the White chocolate mousse with pepper**

- Whip 200 g cream.
- 45 g gelatine mass.
- Using 90 g prepare a red pepper infusion.
- Heat up chocolate.
- Pour the liquid through a strainer and heat it up.
- Pour the hot liquid over the chocolate, combine with previously dissolved gelatine mass and whipped cream.
- Pipe the mousse onto the pistachio cake.
- Cool down.

### **For the Apricot jelly**

- Gelatine mass 1:5.
- Combine the apricot Fruitful with lime zest and dissolved gelatine mass.
- Place the ready-made jelly into the four pre-prepared moulds.
- Blast freeze.
- Remove from the moulds, glaze with Paletta Apricot.
- Place the ready-made jelly on white chocolate mousse.

### **For the Decoration**

- Prepare chocolate decoration.