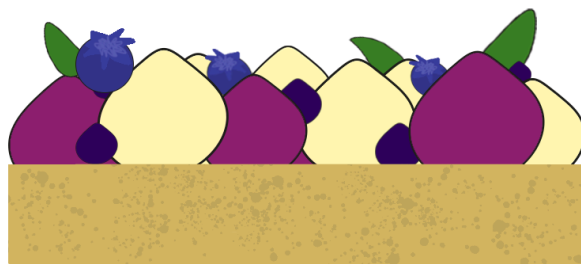


Breton Tart with Blueberries & Blackcurrants



*Simple to make yet full of flavor, this tart is a delightful blend of tradition and innovation, perfect for those looking to explore a different type of tart base without the complexity. This tart base, with its buttery, crumbly texture and subtle hint of salt, stands out among the more commonly used *pâte sucrée*, *pâte sablée* and *pâte brisée*. The tart is filled with two Diplomat creams, giving the tart a beautiful visual and taste contrast: the first is classic and creamy, and the second is fresh with a bright taste of blueberries and blackcurrants. A vibrant and zingy coulis made from the same berries adds a refreshing note, cutting through the richness of the cream and enhancing the tart's overall balance. Topping the tart, fresh blueberries and sprigs of mint offer a final touch of simplicity and elegance.*



Tart composition:

- Sable Breton tart base
- Classic Diplomat cream
- Blueberry & blackcurrant Diplomat cream
- Blueberry & blackcurrant coulis

Serving: 10 tarts, diameter 8 cm / 3 inch

Sable Breton tart base:

150 g room temperature butter
90 g sugar
60 g almond flour
30 g egg yolk
2 g salt
240 g flour
15 g baking powder

In a stand mixer bowl with a whisk attachment, beat soft butter for 3–5 minutes. Add sugar and beat for another couple of minutes. Gradually add egg yolks, while mixing on a medium speed. Scrape bowl sides from time to time. In a bowl combine almond flour and salt with sifted flour and baking powder, and mix until combined. Change the whisk for a paddle attachment. Add dry ingredients into the mixer bowl, and mix just until the dough comes together. Kneading the dough for too long will make it tough and rubbery. Place the dough between two plastic sheets and roll it out into 5 mm / 0.2" thickness, you can also use parchment paper, silicone mats, or teflon sheets. Refrigerate for at least 2 hours, or freeze and then defrost before using.

**Classic Diplomat cream:**

185 g milk
50 g egg yolks
35 g sugar
10 g cornstarch
10 g flour
38 g butter
65 g heavy cream 30-35%

In a saucepan, heat the milk to 80C / 176F, meanwhile mix the sugar thoroughly with cornstarch and flour. Add dry mixture to egg yolks and mix until paste consistency, then immediately gradually pour hot milk over, whisking well. If you mix the egg yolks with sugar in advance, they will turn into a dry lump and the cream won't have good consistency, so do this immediately before adding the milk. Return the mixture to the saucepan and cook while stirring all the time until it start to thicken. Remove from heat and whisk actively for 1-2 minutes. Bring back to medium-low heat and cook while stirring for another minute. Check with a thermometer to ensure the cream does not exceed 85C / 185F. Add cold butter cut in small pieces, and stir in vigorously. Pour the hot cream onto a tray or baking sheet lined with plastic film, spread it into a thin layer for quick cooling, cover it tightly with plastic film, and place it in the refrigerator for at least 3 hours. Refrigerate the heavy cream in a whipping bowl, you will use it when the cream is ready.

Blueberry & blackcurrant Diplomat cream:

1,5 g gelatin
7,5 g water for the gelatin
85 g blueberry puree
70 g blackcurrant puree
41 g egg yolks
40 g sugar
8 g cornstarch
8 g flour
31 g butter
102 g heavy cream 30-35%

Combine the water and the gelatin and refrigerate until using.

In a saucepan, heat both purees to 80C / 176F, meanwhile mix the sugar thoroughly with cornstarch and flour. Add dry mixture to egg yolks and mix until paste consistency, then immediately gradually pour hot puree over, whisking well. If you mix the egg yolks with sugar in advance, they will turn into a dry lump and the cream won't have good consistency, so do this immediately before adding the puree. Return the mixture to the saucepan and cook while stirring all the time until it start to thicken. Remove from heat and whisk actively for 1-2 minutes. Bring back to medium-low heat and cook while stirring for another minute. Check with a thermometer to ensure the cream does not exceed 85C / 185F. Add the gelatin, mix, then add cold butter cut in small pieces, and stir in vigorously. Pour the hot cream onto a tray or baking sheet lined with plastic film, spread it into a thin layer for quick cooling, cover it tightly with plastic film, and place it in the refrigerator for at least 3 hours.

Refrigerate the heavy cream in a whipping bowl, you will use it when the cream is ready.

Blueberry & blackcurrant coulis:

80 g blueberry puree
80 g blackcurrant puree
20 g glucose syrup
55 g sugar
3,5 g NH pectin
1 g citric acid

In a saucepan, combine both purees, and warm to 35C / 95F, stir in the glucose. Meanwhile, mix sugar thoroughly with the pectin, then gradually add to the puree, whisking well, and bring to a boil. Immediately stir in the citric acid, then cover the coulis tightly with a cling film and let it cool. Transfer into piping bag and store in the fridge.



Continue with the tart base.

Cut out circles with rings and place on a baking mat. Make holes in the circles with a fork, then refrigerate for 30 more minutes. Bake for about 12-15 minutes in the oven preheated to 170C / 338C. Preferably use silicone air mat and perforated baking pans for better heat circulation, or place the mat directly on oven rack. Cool tart bases completely before decorating them.

Assembly:

Soften each Diplomat cream with the whisk, then whip chilled heavy cream to soft peaks. Gently fold heavy cream into the each pastry cream base. Put each cream into a piping bag with any desired piping tip, and use immediately. We use round piping tip 10 mm / 0.4". Pipe berry Diplomat cream on top of the tarts. Then pipe classic Diplomat cream on top of the tarts. Finally pipe small dots of berry coulis on top of the tarts.

Decorate with fresh blueberries and mint leaves and enjoy!

Breton Tart with Blueberries & Blackcurrants

Serving: 10 tarts, diameter 8 cm / 3 inch



Sable Breton tart base:
150 g room temperature butter
90 g sugar
60 g almond flour
30 g egg yolk
2 g salt
240 g flour
15 g baking powder

In a stand mixer bowl with a whisk attachment, beat soft butter for 3-5 minutes. Add sugar and beat for another couple of minutes. Gradually add egg yolks, while mixing on a medium speed. Scrape bowl sides from time to time. In a bowl combine almond flour and salt with sifted flour and baking powder, and mix until combined. Change the whisk for a paddle attachment. Add dry ingredients into the mixer bowl, and mix just until the dough comes together. Kneading the dough for too long will make it tough and rubbery. Place the dough between two plastic sheets and roll it out into 5 mm / 0.2" thickness, you can also use parchment paper, silicone mats, or teflon sheets. Refrigerate for at least 2 hours, or freeze and then defrost before using.

Classic Diplomat cream:
185 g milk
50 g egg yolks
35 g sugar
10 g cornstarch
10 g flour
38 g butter
65 g heavy cream 30-35%

In a saucepan, heat the milk to 80C / 176F, meanwhile mix the sugar thoroughly with cornstarch and flour. Add dry mixture to egg yolks and mix until paste consistency, then immediately gradually pour hot milk over, whisking well. If you mix the egg yolks with sugar in advance, they will turn into a dry lump and the cream won't have good consistency, so do this immediately before adding the milk. Return the mixture to the saucepan and cook while stirring all the time until it start to thicken. Remove from heat and whisk actively for 1-2 minutes. Bring back to medium-low heat and

cook while stirring for another minute. Check with a thermometer to ensure the cream does not exceed 85C / 185F. Add cold butter cut in small pieces, and stir in vigorously. Pour the hot cream onto a tray or baking sheet lined with plastic film, spread it into a thin layer for quick cooling, cover it tightly with plastic film, and place it in the refrigerator for at least 3 hours. Refrigerate the heavy cream in a whipping bowl, you will use it when the cream is ready.

Blueberry & blackcurrant Diplomat cream:
1,5 g gelatin
7,5 g water for the gelatin
85 g blueberry puree
70 g blackcurrant puree
41 g egg yolks
40 g sugar
8 g cornstarch
8 g flour
31 g butter
102 g heavy cream 30-35%

Combine the water and the gelatin and refrigerate until using. In a saucepan, heat both purees to 80C / 176F, meanwhile mix the sugar thoroughly with cornstarch and flour. Add dry mixture to egg yolks and mix until paste consistency, then immediately gradually pour hot puree over, whisking well. If you mix the egg yolks with sugar in advance, they will turn into a dry lump and the cream won't have good consistency, so do this immediately before adding the puree. Return the mixture to the saucepan and cook while stirring all the time until it start to thicken. Remove from heat and whisk actively for 1-2 minutes. Bring back to medium-low heat and cook while stirring for another minute. Check with a thermometer to ensure the cream does not exceed 85C / 185F. Add the gelatin, mix, then add cold butter cut in small pieces, and stir in vigorously. Pour the hot cream onto a

tray or baking sheet lined with plastic film, spread it into a thin layer for quick cooling, cover it tightly with plastic film, and place it in the refrigerator for at least 3 hours. Refrigerate the heavy cream in a whipping bowl, you will use it when the cream is ready.

Blueberry & blackcurrant coulis:
80 g blueberry puree
80 g blackcurrant puree
20 g glucose syrup
55 g sugar
3.5 g NH pectin
1 g citric acid

In a saucepan, combine both purees, and warm to 35C / 95F, stir in the glucose. Meanwhile, mix sugar thoroughly with the pectin, then gradually add to the puree, whisking well, and bring to a boil. Immediately stir in the citric acid, then cover the coulis tightly with a cling film and let it cool. Transfer into piping bag and store in the fridge.

Continue with the tart base. Cut out circles with rings and place on a baking mat. Make holes in the circles with a fork, then refrigerate for 30 more minutes. Bake for about 12-15 minutes in the oven preheated to 170C / 338C. Preferably use silicone air mat and perforated baking pans for better heat circulation, or place the mat directly on oven rack. Cool tart bases completely before decorating them.

Assembly:

Soften each Diplomat cream with the whisk, then whip chilled heavy cream to soft peaks. Gently fold heavy cream into the each pastry cream base. Put each cream into a piping bag with any desired piping tip, and use immediately. We use round piping tip 10 mm / 0.4". Pipe berry Diplomat cream on top of the tarts. Then pipe classic Diplomat cream on top of the tarts. Finally pipe small dots of berry coulis on top of the tarts. Decorate with fresh blueberries and mint leaves and enjoy!