



CATEGORY

Pâtisserie



OCCASION

Afternoon Tea, Dessert, Easter,
Mother's Day, Summer



FINISHED PRODUCT

Dessert, Pie

KYOTO

OVERVIEW

HAVE YOU EVER BEEN TO KYOTO ?

With its imperial places, its thousands of Shinto Shrines and Buddhist temples, *the former imperial capital with 1000 colors*, is the cultural and religious heart of the country. So many things that inspired our chef to create this delicious recipe composed by :

Black sesame shortcrust / Yuzu cream / Biscuit / Tea whipped ganache.

The last ingredient is known for *its origin in Asia*.

By [Chef David Redon](#) – Business partner [@kkobelgium](#)

INGREDIENTS

Group Black Sesame Shortcrust

Ingredient	KG
Icing sugar	0.200
Black Sesame powder	0.070
Sea salt	0.002
Laminating Butter	0.300
Egg	0.100
Total Weight:	0.672

Group Biscuit

Ingredient	KG
Almond Powder	0.210
Flour	0.090
Icing sugar	0.210
Egg white	0.142
Fresh cream	0.045
<u>Compound Vanilla</u>	0.022
Egg white	0.420
Sugar	0.232
Total Weight:	1.371

Group Tea Whipped Ganache

Ingredient	KG
Fresh cream 35%	0.400
Earl Grey tea	0.015
Gelatin mass (1/5)	0.030
White chocolate 30%	0.180
Liquid cream 35%	0.400
Total Weight:	1.025

Group Yuzu Cream

Ingredient	KG
<u>Yuzu water-based-cream</u>	0.400
Bergamot juice	0.030
Total Weight:	0.430

METHOD

BLACK SESAME SHORTCRUST

Mix all **powders** with **butter** in cubes until sanded aspect. Add **eggs** and link the powders, let cooling down in the fridge. Roll to 3mm and shape tart rings of 16 cm diameter. Bake approximatively 15-20 min at 170°C on silicon sheet with holes.

BISCUIT

(for 1 plate 40x60 cm) Mix the powders with first part of **egg white** and the **fresh cream**, to obtain homogeny preparation. In the same time, whip the other **egg white** with the **sugar** to make a **meringue**. Mix delicately this **meringue** into the first preparation. Spread out on baking plate and bake 20 min at 170°C.

TEA WHIPPED GANACHE

Warm the **cream** and **tea** at 60°C, infuse for 15 min, sift out and compensate the loss with **cream**. Warm again, add the **gelatin** and pour over the **chocolate**. Add the **cold liquid cream** and blend to realize a good emulsion. Let set a night in the fridge. Whip before using to a firm texture.

YUZU CREAM

Mix together and put in piping bag.

MONTAGE

In the baked tart shell, apply a layer of **melted cocoa butter** to impermeabilize. Pipe a bit of whipped **ganache**, then put a layer of [Yuzu cream](#) and put a layer of biscuit on top, complete with cream till top by doing smooth surface. Using a St Honoré nozzle, pipe straight lines. Then in between pipe small lines of [Yuzu cream](#). Decorate.

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