

PEACH & LAVENDER TART

NUTTY CRUST, CUSTARD, LAVENDER GANACHE MONTÉE, PEACHES



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Peach & Lavender Tart Recipe / Serves 8/10.

This recipe is inspired by French chef Laurie Hervault.



Hazelnut Crust / Pâte Sablée

10 Tbsp (150g) unsalted butter, room temp
A pinch fleur de sel or kosher salt
2.5 ounces (75g) powdered sugar
2.5 ounces (75g) hazelnuts, lightly toasted
1 ea. (50g) large egg
7 ounces (210g) all purpose flour
1 tsp (3g) baking powder.

Combine flour and baking powder; set aside.

In a food processor, turn hazelnuts into meal. Add powdered sugar and blend well. This mixture is called T.P.T (tant pour tant / 50/50). Transfer into a pastry bowl. Cream butter and salt and add T.P.T. Add the egg and process until smooth. Scrap down sides of the bowl as it goes. Add half of the flour; mix to combine and add the other half. Wrap up and chill completely.

Butter pastry rings generously. Flour work surface and work out half of the chilled pastry to soften – the dough should remain cool and supple. Roll out pastry into a \approx 0.12 inch (3mm) thick sheet. Cut out into desired diameter and shape. If using perforated tart ring, roll out pastry and finish rolling onto a baking mat to the same thickness (\approx 3mm); chill to rest or freeze. Use perforated rings as a cookie cutter. Chill scraps for later use. Roll out remaining pastry and freeze. Measure out tart sides and cut into 1/4 inch (6mm) strips higher than the ring; keep cool. Moisturize bottom pastry if too dry. Apply half-frozen pastry strips against each side. Lightly prick pastry with a fork. Chill or freeze for about 15 min. Trim off excess pastry and keep frozen. Top tart shells with microwave plastic wrap; fill up with pie weights or rice or beans or cherry pits.

Prebake in a 350°F (180°C) oven for 20 min. Remove weights and bake again for 15 min more; cool to room temp.

Vanilla Custard / Flan

2 ea. (100g) eggs
0.4 cup (90g) sugar
A pinch of salt
1 tsp (5ml) vanilla paste or extract
2 Tbsp (30g) flour or corn starch
1 cup (250ml) half/half.

Blend well and chill until ready to use.

Lavender Ganache Montée / Enriched Chantilly

1.1 cup (270ml) heavy cream
0.10 ounce (3g) lavender greens or powder
0.10 ounce (2.5g) gelatin, soaked in cold water and drained
2 ounces (60g) white chocolate.

Melt white chocolate. Heat up 1/3 heavy cream, throw in lavender and let infuse for 20 min. Sieve and rewarm cream and mix in chocolate. Add gelatin and blend well. Add remaining chilled heavy cream; blend and chill overnight. Whip like a chantilly.

4 ea. white peaches
4 ea. yellow peaches
Lavender flowers (optional).

Baking

Cube 2 white peaches and set aside. Fill half way through prebaked tart shell with the vanilla custard. Top with peach cubes; pour more custard to the top. Bake in a 300°F (150°C) oven for about 30 min or until set. Cool to room temperature; remove rings and chill.

Assembly

Cut remaining peaches into triangle wedges. Whip lavender ganache montée to medium-firm peaks and spread on chilled tart. Arrange peach wedges harmoniously into different directions. Enjoy!

