

Quince Tart

Sablée crust, almond cream, citrus confit spread, quince marmalade, quince paste, praliné mousse, crumble



Quince Tart Recipe

A recipe inspired by chef Emanuel Mugnier.

Serves 5. Use a 6.5”x9.5”/16.5x24cm baking tray. Make a day ahead.

Sablée Breton*/French Butter Cookie

10 Tbsp (150g) butter, room temp
0.10 ounce (3g) fleur de sel/salt
0.6 cup (125g) raw sugar
3 ea. (60g) egg yolks
1 tsp (5ml) vanilla extract, paste or bean
0.6 cup (80g) almond meal
1.5 cups (200g) all-purpose flour
1 Tbsp (12g) baking powder.



*Any sweet crust can be used such as sweet dough/pate sucrée and pate sablée.

Combine flour with baking powder. In a food processor, cream butter with almond, salt and sugar, add yolks and vanilla. Add flour in 2 times, mix to combine – wrap up and chill.

On a floured work surface, work out pastry to soften and roll out into a 0.12 inch/3mm thick and 6.5”x9.5”/16.5x24cm rectangle and freeze to rest. Save leftover sablée Breton for backup and extra cookies. Make pastry thicker if making cookies (8mm).

Top frozen pastry sheet with silicone mat or parchment and a tray. Prebake at 350°F (180°C) for 15 minutes – Square up edges in order to match the size of the bottom baking tray. Place prebaked crust back inside the pan and spread almond cream evenly, and bake for 30 min more. Let cool to room temperature.

Almond Cream

2 ounces (60g) almond meal
2 ounces (60g) powdered sugar
1 Tbsp (15g) corn starch
6 Tbsp (90g) cubed butter
1 ea. (50g) egg
1/2 tsp (2.5ml) vanilla paste or extract.

Process almond meal, sugar and corn starch to thin powder. Add butter and smooth out – add the egg and vanilla; blend to combine. Use at room temperature.

Quince Puree

≈2.2lbs. (1kg) quince, wash well, core and cut into 8 pieces or thick wedges with skin on
1/2 lemon juice.

Cover quinces with water, add a couple of pinches of ground cardamom or star anise (optional) and lemon juice. Cook for 25 min or until fork tender. Transfer hot quinces in a narrow and tall container (discard star anise if used); blend well. From this quince puree, marmalade, quince paste, pate de fruit, jelly can be achieved. Quince puree can be kept refrigerated for a few days or frozen weeks for later use.

Quince Marmalade

0.9lb. (420g) quince puree
1/4 cup (60g) orange juice
1/2 lemon juice
2 ounces (60g) sugar
0.28 ounce (8g) pectin (NH).



Mix sugar and pectin; set aside. Warm up quince puree with juices. Stir in sugar-pectin mixture, boil and cook for 2 min. Cool off a bit and fill up desired silicone molds. In this video I used mini demi-sphere silicone mold (1Tbsp/15g) and freeze completely. Unmold and cut in half (3 pieces per serving). Save leftover for later use.

Quince Paste

1/2lb. (225g) quince puree
1 cup (200g) sugar
1/2 lemon juice.

Cook on low heat for 35/40 min (to 75°Brix) stirring almost constantly. Transfer quince paste onto silicone mat and shape into a 1/2 inch (1.25cm) thick slab. Let cool completely and freeze for better handling. Coat the quince paste with some sugar to ease cutting process – divide into 1/2 inch cubes. Keep frozen or refrigerated.

Citrus Confit Spread

2 ea. orange zest
1 lemon zest
1 lime zest
1/2 cup (125g) orange juice. 1 Tbsp (15g) lemon juice and 0.4 cup (80g) sugar.

Blanching zests to remove bitterness

In a small saucepan, cover zests with water, add a pinch of salt and bring a boil. Sieve and repeat this step 2 more times without any salt though. Rinse blanched zests, drain and put back in the pan. Add orange and lemon juice and sugar. Bring to boil and let simmer for 30 min to thicken.

Praliné Mousse (Ganache Montée/Chantilly)

3 ounces (90g) white chocolate, just melted

0.65 cup (160g) heavy cream, hot

0.65 cup (160g) heavy cream, cold

3 Tbsp (40g) praliné or hazelnut paste/spread or Nutella

0.07 ounce (2grams) gelatin sheet, soaked in cold water and drained.

Blend hot cream with melted chocolate and praliné, add gelatin and the remaining cool cream – blend well and chill overnight. Whip to medium-firm peaks just like a Chantilly. Save leftover for later use for up to 4 days in the refrigerator or weeks in the freezer.

Almond Crumble

1 cup (100g) almond meal

2/3 cup (75g) all-p flour

2/3 cup (75g) powdered sugar

5 Tbsp (75g) butter, cubed and cold

A couple of pinches salt.

Mix all ingredients until just combined. Wrap up and chill. Grate pastry over a cooling rack. Bake crumble* at 350°F (180°C) for 25 min or until well done.

*Save leftover crumble for later use in the freezer; raw or baked. Baked crumble can also be stored days in a warm place such as under deck oven in a professional kitchen.

Quince Tart Montage

Top the baked almond cream filled tart with the hot citrus confit spread and freeze to set. Unmold and square up edges. Divide into 5 bars or leave the tart as is if preferred served whole. Top each bar with 3 cuts of frozen quince marmalade spheres (leave half spheres uncut if making one tart). Pipe out a few small rosettes of whipped praline mousse. Garnish with crumble, quince paste cubes and some crushed lightly toasted almonds. Let's quince tart to thaw (marmalade) a couple of hours before serving. Enjoy!

