

Breton shortbread, tiramisu cream, vanilla citrus

Recipe for 12 Tapas



Description

A small pie with a rich mascarpone topping and fresh vanilla infused citrus supremes.

Note

Try and cut the citrus supremes as last minute as possible, as they tend to lose a lot of juice fast.

The white bits on the supremes will make the dish more bitter as well as play on the aesthetic side.

Ingredients

Breton sablé

- 2 Unit(s) Egg yolk
- 1 Unit(s) Egg
- 120 Gr Sugar
- 8 Gr Baking powder
- 115 Gr Slightly salted butter
- 150 Gr Flour

Mascarpone cream

- 160 Gr Mascarpone cheese
- 330 Ml 35% whipping cream
- 60 Gr Sugar
- 1 Unit(s) Egg yolk

Vanilla infused citrus

- 2 Unit(s) Orange
- 2 Unit(s) Pink grapefruit
- 1 Unit(s) Lime zest(s)
- 1 Clove(s) Madagascar vanilla

Preparation

- Preparation time **45.00 mins**
- Preheat your **four** at **360.00 F°**

Sablé Breton

With a stand mixer, mix the egg yolks and sugar. Next add the butter and finally the dry ingredients. Once completely incorporated, place the mixture in a piping bag and put it in the fridge.

Butter the ring molds and place them on a baking sheet with parchment paper. Fill them to 1/4 and then place the baking sheet in the oven. It should take roughly 15-20 minutes to cook, and they should be done with a nice golden brown color.

Remove the ring molds as soon as you remove the sheet from the oven, wait 5 minutes, and then cut them in half, lengthwise.

Mascarpone cream

In a mixing bowl, with a whisk, mix the egg yolks and sugar until they whiten. Incorporate the mascarpone and the cream and whip until you get a firm final result. Place in a piping bag and keep refrigerated until use.

Vanilla infused citrus

With a paring knife, remove the peel all the way to the supremes of the citrus. Remove the supremes while making sure you have no white on the backs of them. Grate the vanilla bean and gently mix it into the bowl with the citrus supremes.

Plating

Make a nice ball of mascarpone cream on top of the sablé cookies. Gently deposit the supremes on either side of the cookie and sprinkle lime zest on top.

Bon appétit!