

# Deconstructed raspberry tart, almond crumble and white chocolate cream |

Recipe for 12 verrines



## Description

Raspberry compote, crunchy almond crumble and whipped cream with white chocolate ganache served in verrines.

## Note

If your compote is too liquid, adjust the texture with a little cornstarch dissolved in cold water bringing it to a boil with the compote.

## Ingredients

### For almond crumble

- 30 Gr Flour
- 30 Gr Sugar
- 30 Gr Almond powder
- 30 Gr Butter

### For the raspberry compote

- 250 Gr Frozen raspberries
- 1 Unit(s) Lemon
- 50 Gr Sugar

### For the white chocolate cream

- 150 Ml 35% whipping cream
- 80 Gr White chocolate
- 5 Ml Vanilla extract

### For the garnish

- 12 Unit(s) Raspberries

## Preparation

- Preparation time **45 mins**
- Preheat your **four** at **375 F°**

### Almond crumble preparation

In a bowl, stir together sugar, butter, almond powder and flour until a crumbly texture is obtained. Place the mixture on a baking sheet lined with parchment paper and bake for 15-20 minutes until golden. Let cool and set aside.

### Raspberry compote preparation

In a saucepan, combine the frozen raspberries, sugar, zest and a dash of lemon juice. Bring to boil. Reduce heat and simmer for 10 minutes. Let cool in refrigerator or an ice bath.

### White chocolate cream preparation

In the bowl of a food processor, pour 3/4 of the cream and add vanilla extract. Whip cream until thick and creamy (soft peaks). In a saucepan, pour the rest of the cream and bring to boil. Pour the hot cream over chocolate and mix. Allow to cool down to room temperature. Fold the whipped cream and white chocolate ganache together. Transfer the cream in a pastry bag.

### To serve

In the bottom of a glass jar, place in this order: some raspberry compote, a little creamy white chocolate and sprinkle with almond crumble. Garnish with a few fresh raspberries. Serve chilled.

**Bon appétit!**