

Thurs
26 Feb
Asian
in Colours
and taste



BOREALIS

Lemon & Yuzu Sesame Tart



SERVING: 10 Portions

Lemon Yuzu Tart Filling Ingredients

- 375 g Water
- 185 g Sugar
- 1.75 g Salt
- 312 g Lemon juice
- 5 g Lemon zest
- 42 g Whole egg (*about 1 egg*)
- 70 g Egg yolks (*about 3–4 yolks*)
- 125 g Butter
- 28 g Cornstarch
- 25 g Yuzu juice
- 5.5 g Gelatine

METHOD:

- Combine water, half sugar, salt, lemon juice, and zest in a saucepot and bring to a boil.
- Combine the remaining sugar, egg, egg yolk and corn-starch thoroughly mix together.
- When the lemon juice mixture comes to a boil, temper the mixture into the egg mixture. Put the combined mixtures back on the heat and return to a boil until the mixture thickens, about 2 minutes. Once thickened, remove from the heat immediately. Stir in the butter and yuzu.
- Dissolve the gelatin and fold into the batter.
- Set the mixture in the prebaked pastry shells. Trim the edges off.
- When the tart has set, sprinkle with black sesame seeds

Pâte Sablée (Pie Pastry)

40 g Pastry flour
22.5 g Sugar
70.5 g Butter
10 g Egg yolks
30 g Cold water
1.5 g Salt

METHOD:

- Sift the flour and sugar into a mixing bowl. Add the butter and rub it in until it is well combined and no lumps remain.
- Beat the egg yolks with the water and salt until the salt is dissolved, Add the liquid to the flour mixture. Mix gently until it is completely absorbed.
- Place the dough in pans, cover with plastic film, and place in refrigerator at least 4 hours
- Roll out the dough 0.3 cm thick and line the half size cake frame. Bake the shells at 350°F/177°C until golden brown, about 30 minutes. Remove the weights. Cool completely.