

Hôtel de Crillon, A Rosewood Hotel, Paris: Strawberry Tart

As strawberry season arrives, acclaimed Parisian pastry chef Matthieu Carlin shares a fresh strawberry tart recipe, consisting of a Breton shortbread base with hints of jasmine tea, bringing a floral flavor to the traditional dessert. There is no better way than this elegant Hôtel de Crillon dessert to bring summer forth. *This step-by-step recipe serves five people.*

1. BRITON SHORTBREAD

- 1 egg yolk
- ½ cup of powdered sugar
- 3 tbsp of butter
- ½ cup of flour
- ½ tsp of baking powder
- 1 pinch of salt (or fleur de sel)

To make the butter element, add the egg yolk and sugar to a blender and blend until smooth. Add the butter and salt and blend. Transfer to a bowl and add the sifted flour and baking powder to the mixture without overworking the dough. Using a pastry bag, fill a 7-inch pie plate with the dough. Place the pie plate on a baking tray and bake for 16 minutes at 340°F.

2. JASMINE GANACHE

- 1 cup of whipping cream
- 1.5 oz. of white chocolate
- 1 gelatine leaf (0.07oz)
- 1 tbsp of jasmine tea (You can use another tea if you'd like.)

It is best to make the ganache the day before, as it is essential to let the ganache rest for two hours in the fridge. Soak the gelatine leaf in ice water. Heat the cream to 176°F and infuse the tea for four minutes into the cream, then strain. Reheat the cream and add the white chocolate and the gelatin leaf. Mix with a hand blender, being careful not to incorporate air bubbles into the mixture, and sieve.

Let stand for two hours in the refrigerator. Whip the ganache in a blender until it reaches a medium-stiff consistency. Put it in a piping bag.

3. STRAWBERRY JAM

- 3.5 oz. of strawberries
- ½ cup of powdered sugar
- ½ tsp. of rapid-set Pectin NH

Cut the fresh strawberries then put them in a saucepan with 2/3 of the sugar and bring to a boil. Mix the rest of the sugar with the Pectin and then add the mixture to the strawberries. Mix well. Then bring the jam to a low boil for five minutes. Set aside to cool.

4. FINISHING TOUCHES

- 17.5 oz. of strawberries
- Edible flower (optional)

Using a piping bag, cover the Breton shortbread with the jasmine ganache, then cover with the strawberry jam sparingly. Cut the strawberries into slim pieces. Place the strawberries in a circle from the outside to the inside on top of the jam. If you would like, you can also add edible flowers to decorate the pie.



Photo courtesy Hôtel de Crillon