

Keki ya jordgubbar (inspiration Maxime Frédéric, Pleincoeur)

Préparation : 1h15 • Cuisson : 25 min

Préparation

1. Miongoni mwa dessert ambazo nimeona zikipita kwenye mitandao ya kijamii katika wiki chache zilizopita, tarti ya strawberries ya Maxime Frédéric iliyotolewa katika bakery yake Pleincoeur imenifanya niwe na hamu kubwa.
2. Kwa kuwa siku Paris (kurudi na kwenda kwa TGV kwa sababu ya tarti ya strawberries ilionekana kuwa kidogo kupita kiasi), nilijitosa na kujaribu kutengeneza nakala ya tarti hii kwa kutumia taarifa zilizotolewa kwenye tovuti yao pamoja na kwenye akaunti yao ya instagram.
3. Hapa kuna matokeo, tarti nzuri ya strawberries yenye ladha nyingi na freshness, na kwa upande wangu, nilipenda matumizi ya sablé diamant kama msingi wa tarti, ni dhaifu zaidi kuliko mtindi wa kawaida lakini ni mzuri sana!
4. Vifaa : Cercle cannelé De BuyerMini spatule coudéeRouleau à pâtisserie Viungo :Nimetumia vanilla Norohy kutoka Valrhona : code ILETAITUNGATEAU kwa punguzo la 20% kwenye tovuti yote (mshirika).
5. Changanya siagi iliyopondwa na sukari, vanilla na chumvi.
6. Ongeza kisha unga, fanya mchanganyiko wa unga kwa kutumia kiganja cha mkono ili kuingiza vizuri kisha funika unga na uache ipumzike kwenye friji kwa angalau dakika 30.
7. Kisha, pakua siagi kwenye mduara wako wa tarti na uweke sukari ya unga.
8. Panua unga hadi unene wa 2-3mm na uweke kwenye mduara wa tarti.
9. Weka yote kwenye friji (au kwenye freezer ikiwa inawezekana) kwa angalau masaa 2.
10. Pre-cook the tart base for 15 minutes at 170°C.
11. During this time, prepare the almond cream.
12. Mix the softened butter with the icing sugar, almond powder, cornstarch, and lemon zest.
13. Add the egg and mix well.
14. Spread the almond cream on the bottom of the pre-cooked dough and add the strawberries cut into pieces.
15. Cook again for 10 to 15 minutes at 170°C.
16. Remove the circle as soon as it comes out of the oven, being careful, the dough is fragile.
17. Let cool.
18. Remove the stems from the strawberries and cut them into pieces.
19. Put them in a saucepan with the sugar and lemon juice, then cook over low heat, stirring regularly until you have a compote texture (about 30 minutes).
20. Let cool completely in the refrigerator.
21. Whip the liquid cream into whipped cream, then add the icing sugar and vanilla.
22. Proceed to assembly.
23. I made a mistake and did the opposite, it's up to you to decide So spread a thin layer of vanilla cream over the almond cream, smooth it out, then add about 2/3 of the compote.
24. Then add the strawberries cut into pieces and press them into the compote.
25. Add the remaining compote between and on top of the strawberry pieces, smooth with a spatula, and finally enjoy!