Kirsten Tibbals Tropical Tarts

metricon

zenith surfaces
By Stone Ambassador

ALMOND SABLE TART SHELLS

KIRSTEN TIBBALS

PREP TIME **150 MINUTES** | COOK TIME **30 MINUTES** | SERVINGS **8**

Ingredients

- **130 g** unsalted butter, cubed
- **80 g** pure icing sugar, sieved
- **25 g** almond meal
- **50 g** whole egg
- **½ tsp** vanilla bean paste
- **¼ tsp** salt
- **210 g** plain flour
- plain flour, for dusting
- uncooked rice, for blind baking

Instructions

1. Place the butter, icing sugar, and almond meal into the bowl of a stand mixer fitted with a paddle attachment and mix to combine.
2. Once there are no lumps of butter remaining, add the egg, vanilla, and salt and continue to mix.
3. Lastly, add the flour and mix until the ingredients just come together as a dough.
4. Press the dough into an even square, approximately 10mm in thickness, wrap in plastic wrap, and chill in the refrigerator for a minimum of 1 hour.
5. Heat the oven to 160°C, fan forced.
6. On a lightly floured workbench, roll out the chilled dough to approximately 3mm in thickness.
7. Cut eight discs of dough using a 110mm round cutter, then use them to line the base and sides of eight 80mm tart rings.
8. Line the dough with heatproof plastic wrap or baking paper. If using baking paper, chill the tart shells in the fridge to prevent creases or indents. Then, scrunch the baking paper into a ball, smooth it out, and use it to line the chilled tart shells.
9. Fill the lined shells with uncooked rice and blind bake in the preheated oven for 8 minutes.
10. Remove the rice and lining, then bake for a further 8 minutes, or until golden-brown in

ALMOND CRUNCH

KIRSTEN TIBBALS

PREP TIME **150 MINUTES** | COOK TIME **30 MINUTES** | SERVINGS **8**

Ingredients

- **55 g** water
- **75 g** caster sugar
- **40 g** slivered almonds
- **15 g** rice bubbles
- pinch of sea salt
- **50 g** good-quality white chocolate
- **1 ½ tsp** grapeseed oil

Instructions

1. Heat the oven to 150°C, fan forced.
2. Place the water and sugar in a saucepan over high heat.
3. Once the sugar is completely dissolved, add the almonds and stir to coat.
4. Strain to remove the excess syrup and scatter the almonds over a lined baking tray.
5. Bake in the preheated oven for 10-15 minutes, stirring every 5 minutes, until golden-brown in colour.
6. Allow to cool completely at room temperature, then finely chop.
7. In a bowl, combine the chopped almonds, rice bubbles, and salt.
8. Temper the chocolate by placing it into a microwave-safe plastic bowl and heat in 30-second increments, stirring in between. Once it is 50% solids and 50% liquid, stir vigorously until completely melted.
9. Add the oil to the tempered chocolate and mix to combine.
10. Lastly, add the combined dry ingredients and mix until completely coated.
11. Working quickly, divide the prepared almond crunch mixture between the tart shells and spread it into an even, thin layer.

WHITE CHOCOLATE CHANTILLY CREAM

KIRSTEN TIBBALS

PREP TIME **150 MINUTES** | COOK TIME **30 MINUTES** | SERVINGS **8**

Ingredients

- **135 g** fresh cream 35% fat (A)
- **10 g** vanilla bean paste
- **25 g** liquid glucose
- **80 g** good-quality white chocolate
- **190 g** fresh cream 35% fat (B)

Instructions

1. Place the cream (A), vanilla, and glucose into a saucepan and bring to a boil.
2. Pour the hot cream mixture over the white chocolate and whisk by hand until completely melted and incorporated.
3. Add the cream (B) and whisk to combine.
4. Cover the surface of the chocolate cream with plastic wrap and chill in the refrigerator for a minimum of 5 hours.

PASSIONFRUIT CREAM

KIRSTEN TIBBALS

PREP TIME **150 MINUTES** | COOK TIME **30 MINUTES** | SERVINGS **8**

Ingredients

- **2 g** gold gelatine sheets, or 1 individual gelatine sheets
- **115 g** passionfruit puree
- **90 g** whole eggs
- **100 g** caster sugar
- **40 g** good-quality white chocolate
- **180 g** unsalted butter, room temperature and cubed

Instructions

1. Soak the gelatine in a bowl of cold water until soft and pliable. Gently squeeze to remove any excess water, then set aside until required.
2. Place the passionfruit puree into a saucepan over medium heat and bring to a boil.
3. Meanwhile, place the eggs and sugar into a bowl and whisk by hand to combine.
4. Pour the hot passionfruit puree over the egg mixture while whisking.
5. Transfer the combined mixture back into the saucepan and continuously whisk over low-medium heat while bringing to a boil. Continue whisking while it boils for 30 seconds.
6. Remove from the heat and pass the mixture through a sieve over the white chocolate.
7. Add the pre-soaked gelatine and emulsify with a stick blender.
8. Lastly, add the butter a piece at a time and emulsify, scraping down the sides of the bowl as required.
9. Cover the surface of the passionfruit cream with plastic wrap and place into the refrigerator to chill completely.

CHOCOLATE LEAF GARNISHES

KIRSTEN TIBBALS

PREP TIME **150 MINUTES** | COOK TIME **30 MINUTES** | SERVINGS **8**

Ingredients

- **500 g** good-quality white chocolate
- **2 tsp** green oil-soluble colour powder
- **1 tsp** yellow oil-soluble colour powder
- **1 tsp** titanium dioxide or natural white oil-soluble colour powder

Instructions

1. Temper the chocolate by placing it into a microwave-safe plastic bowl and heat in 30-second increments, stirring in between. Once it is 50% solids and 50% liquid, stir vigorously until completely melted.
2. Sieve in the green colour powder and mix thoroughly.
3. Place the first leaf shape stencil over a strip of guitar sheet and spread a thin layer of the green chocolate over it.
4. Before the chocolate sets, carefully remove the stencil.
5. Sieve the yellow colour powder into the remaining green chocolate and stir to create a lighter shade of green.
6. Repeat the stencil process with the second leaf shape.
7. Lastly, add the white colour powder to the remaining chocolate and repeat with the final leaf shape stencil.
8. Allow the chocolate leaves to set at room temperature.

METHOD

KIRSTEN TIBBALS

PREP TIME **150 MINUTES**

COOK TIME **30 MINUTES**

SERVINGS **8**

Instructions

1. Place the chilled passionfruit cream into a disposable piping bag, cut a tip off the end, and pipe it on top of the crunch layer, filling the tarts. Then, use a palette knife to remove any excess, creating a layer that's flush with the top of the tart shell.

2. Transfer the white chocolate Chantilly cream into a stand mixer fitted with a whisk attachment and whip to piping consistency.

3. Place the whipped Chantilly into a disposable piping bag fitted with a 10mm round piping nozzle. Pipe the cream in a shell pattern on top of the tart, working from the outer edges into the centre.

4. Gently peel the prepared chocolate leaves off the guitar sheet and arrange one of each leaf on top of every tart.