



# TART OF WHITE CHOCOLATE MOUSSE, POACHED MANDARINS

## WHITE CHOCOLATE MOUSSE

200g white chocolate  
½ pint double cream  
2 leaves gelatin  
2 eggs separated  
Pinch of sugar  
Pinch of salt

- 1 / Melt the chocolate in a bowl over a pan of simmering water.
- 2 / Soften the gelatine in 50ml of the cream for five minutes and add to the chocolate mix.
- 3 / In a separate bowl lightly whip the remaining cream.
- 4 / Remove the bowl from the heat and add the egg yolks, salt and sugar, working it quickly into the chocolate.
- 5 / Quickly whisk in the whipped cream trying to retain as much air as possible in the mix.
- 6 / Whip the egg whites in another bowl until you have stiff peaks.
- 7 / Fold this in to the chocolate base 1/3 at a time making sure the egg whites are evenly mixed through.
- 8 / Pipe into moulds and place in the fridge to set.

## SWEET PASTRY (PÂTE SUCRÉE)

400g unsalted butter  
200g icing sugar  
5g salt  
4 egg yolks  
500g plain flour

- 1 / Place the cold diced butter into a bowl with the flour and rub together with your fingertips until it reaches a breadcrumb consistency.
- 2 / Sift the icing sugar and salt into the bowl and stir it in until evenly mixed.
- 3 / Beat the eggs together and stir into the flour mix.
- 4 / Knead the mix gently until it comes together into a ball.
- 5 / Wrap in cling film and leave to rest in the fridge for at least 2 hours or overnight.
- 6 / Roll the dough out to about 3mm thickness on a floured surface and line tartlet moulds which have been greased and floured.
- 7 / Rest the tartlets in the fridge for 30 minutes.
- 8 / Fill the tartlets and cook in the oven at 180°C for 20 minutes or until the pastry is cooked through.
- 9 / Remove the beans, turn out the tartlet cases and allow them to cool on a wire rack.



### **SYRUP FOR POACHED MANDARINS**

100g Sugar  
50ml water  
50ml Cointreau

- 1 / Boil the sugar, Cointreau and water together in a pan until the sugar has dissolved.
- 2 / Segment the Mandarins and place them in a bowl.
- 3 / Pour the hot syrup over the segments and leave to cool.

### **TO SERVE**

- 1 / Sit the base of the chocolate mousse moulds in boiling water for 3 seconds and turn them upside down into the cooked tartlet cases.
- 2 / Arrange the mandarin segments around the mousse as desired and finish with a sprig of mint or julienned mint leaves.