

VALENTINE'S BERRY REBELLION TARTS

(slightly modified from Kirsten Tibballs [youtube channel](#))

For the pastry shells:

225g all-purpose flour

125g unsalted butter

75g superfine granulated sugar

1 egg (about 60g)

2 teaspoons of water

Heat the oven to 350F. Combine the sifted flour and butter to form a crumb; you can do this either in a stand mixer with the paddle attachment, food processor or rub the butter into the flour by hand. It is important that you do not over mix at this stage and ensure that all the butter is combined without forming a paste.

Combine the sugar, water and egg in a bowl, stop the mixer and add this to the crumb mixture. Mix until it just comes together as a dough. Press the dough into a flat square, cover in plastic wrap and rest in the fridge for 1 hour. Once the dough is firm, remove from the fridge and cut in half. Roll the pastry out to 3mm thick on a surface lightly dusted with flour. Cut out discs slightly larger than the tart rings (mine are 8cm in diameter). Place the rings on a lined baking tray and line them with the pastry. Place the tarts in the fridge and repeat the process with the remaining dough.

When the pastry has firmed up, trim the edges with a small sharp knife. Cover the tarts with plastic wrap, fill the tarts with uncooked rice, pressing the rice into the base firmly to make sure it is filling all the corners. Bake for approximately 10 minutes, remove the rice and plastic lining and bake for a further 4-6 minutes or until a light golden brown color. Remove the rings while the tarts are warm and allow to cool.

For the crunchy layer:

20g freeze-dried strawberries

13g puffed rice cereal

62g white chocolate

20g grapeseed oil

Melt the white chocolate in a plastic bowl in the microwave for 30 seconds at a time on high until it is half melted. Stir vigorously to melt all the chocolate and add in the oil. Mix to combine then add the strawberries and rice bubbles and stir. Spoon a thin layer onto the tart shells, followed by a thin layer of compote, made as described below.

For the strawberry compote:

200g strawberries, hulled and cut in pieces

50 g granulated sugar

1 tablespoon cornstarch

1 tablespoon lemon juice

120 mL water (about 1/2 cup)

pinch of salt

Place strawberries in a saucepan with sugar, lemon juice, and salt. Divide the water into two – pour half with the fruit and combine the other half into the cornstarch.

Heat the fruit on low to medium until sugar is dissolved shaking the pan to cook evenly. Add the well-mixed cornstarch mixture into the bubbling fruit. Continue to cook on low – the mixture will thicken and looks glossy. When thick enough to coat the back of a wooden spoon or spatula it's ready. Let cool completely. It can be prepared a couple of days in advance.

For the Chantilly topping:

150 ml fresh cream 35% fat (A)

15g liquid glucose

1 teaspoon of vanilla bean paste

105g good quality white chocolate

220 ml fresh cream 35% fat (B)

Boil the cream (A), glucose and vanilla in a saucepan. Pour the boiling mixture over the white chocolate in a bowl and whisk together by hand. Add in the cream (B) and whisk again. Place in the fridge for 6 hours prior to whipping. To whip, whisk it in a stand mixer or by hand to a piping consistency.

Place a generous spoonful of the white chocolate Chantilly cream on top and smooth into a dome shape with a knife. Freeze for 1 hour minimum. Proceed to make the chocolate coating.

For the chocolate coating:

500g white chocolate

50g grapeseed oil

10g red oil soluble colour (I used only 4g)

Temper the white chocolate by melting it in the microwave for 30 seconds at a time until half melted. Add in the grapeseed oil and combine. Portion out one-third of the chocolate and sieve in the red colour. Stir to combine then fill a paper piping bag halfway with the chocolate. Place the white chocolate in a

smaller bowl and pipe the red chocolate in a grid pattern on top. Holding the tart shell, dip the cream coating into the chocolate and twist the tart as you remove it. Let it drip for a few seconds before turning it upwards and leave at room temperature to set. Pipe red chocolate over the grid pattern each time you dip a new tart, until you coat the six of them.

Allow them to fully set, place in the fridge to defrost for at least one hour before serving.