

Recipe

Apricot & Pistachio Tartlet

Corentin Magnin

Chef France Les vergers Boiron





Apricot & Pistachio Tartlet

By Corentin Magnin

For 6 tartlets using the Tarte Ring Bloom molds by Silikomart

Apricot puree
no added sugars
Les vergers Boiron



Lemon puree
no added sugars
Les vergers Boiron



SWEET PASTRY DOUGH

Butter	50 g
Icing sugar	40 g
Eggs	20 g
Flour	100 g
Fine salt	1 g

Cream the butter with the sugar.
Add the eggs, then finish with the sifted flour and salt.
Roll out the dough using a pasta machine to 2.2mm.
Refrigerate for a minimum of 3 hours.
Line the dough into the Tarte Ring Bloom Silikomart molds, then bake at 170°C until golden.
Pipe the pistachio almond cream halfway through baking.
Set aside for assembly.

PISTACHIO ALMOND CREAM

Butter	25 g
Sugar	25 g
Almond powder	12.5 g
Pistachio powder	12.5 g
Whole eggs	25 g

Cream the butter with the sugar.
Add the powders, then the whole eggs, and emulsify everything until the mixture lightens.
Transfer directly to a piping bag.
Pipe 15g of pistachio almond cream into the tart bases halfway through baking, and continue baking until golden.
Set the tart bases aside for assembly.

APRICOT CRÉMEUX

Apricot puree	250 g
Lemon puree	25 g
Sugar	65 g
Pectin NH Louis François	4 g
Cornstarch	12 g
Butter	35 g

Heat the purees in a saucepan.
Mix all the powders together and add them to the hot liquid, stirring.
Cool to 40°C and add the butter using an immersion blender.
Set aside 105g of the crèmeux for the light mousse.
Pipe the rest of the crèmeux directly into the baked tart bases, using 30g of crèmeux per tart.
Refrigerate.

LIGHT APRICOT MOUSSE

Apricot crémeux	150 g
Gelatine mass Louis François	15 g
Whipped cream	120 g

Heat half of the crémeux to dissolve the gelatin, then add the remaining crémeux.
Gently fold in the whipped cream.
Pipe into the Tarte Ring Classic Silikomart mold, then freeze.

APRICOT CONFIT

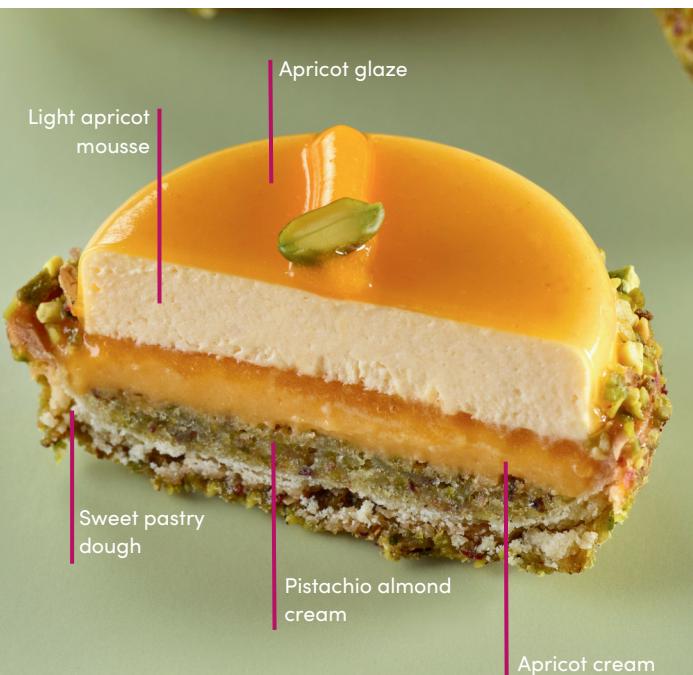
Apricot puree	230 g
Lemon puree	20 g
Sugar	30 g
Pectin NH Louis François	5 g

Heat the purees in a saucepan.
Mix the powders.
Pour the powders into the heated puree and bring to a boil for 2 minutes.
Set aside to cool for assembly.

APRICOT GLAZE

Apricot puree	150 g
Glucose	25 g
Inverted sugar	20 g
Sugar	50 g
Pectin Rapid Set Louis François	5 g
Gelatin mass Louis François	40 g
Citric acid solution Louis François	5 g

Heat the puree with the glucose and inverted sugar.
Mix the sugar and pectin, add to the hot mixture, and bring to a boil.
Add the gelatin mass, then the citric acid solution.
Blend and set aside for assembly.



Assembly

Blend the apricot confit, then pipe it into the tart bases previously filled with creaminess.
Fill to the edge of the tart and smooth with an offset spatula.
Glaze the mousse with the apricot glaze.
Place the mousse in the center of the tart.
Decorate as desired.



Corentin MAGNIN

Chef France Les vergers Boiron

Introduced to the world of fine cuisine by his father, a chef, Corentin chose to train as a cook before discovering his passion for pastry. A true passion and talent...

At just 20 years old, he began his career, and within three years, he went from a commis at Chabichou to pastry chef at Maison Rostang.

In 2021, he decided to specialize in sharing his experience, becoming a trainer at UTEC Emerainville until 2024.

In July 2024, he became Chef France at Les Vergers Boiron.

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