



# Presents Richard Hawke

Pastry Chef



Former international pastry teacher at the Ecole Nationale Supérieure de la Pâtisserie (An Alain Ducasse Education establishment), Richard Hawke, as Australian deeply passionate with pastry and always looking for new developments in his domain. After working for many years with the best in France, he made the decision to take to the road. Regularly travelling through the world, this enables him to open to different flavours, new techniques and to also go further into a specific domain; that of allergenic pastries.



## His recipe: **Yuzu Meringue Tart**

Recipe for one mould (12 pieces) JASMINE PX4355 from Pavoni.

### 1. Brittany Shortbread (gluten-free)

220 g	Brown rice flour
30 g	Almond powder
5 g	Guar gum
100 g	Caster sugar
6 g	Baking powder
2.5 g	Salt
125 g	Butter
50 g	Egg yolks

Mix all powders with butter to form a sandy texture. Once the butter no longer has any lumps, add egg yolks. Roll out to 5 mm thick and bake at 150 °C for approximately 30 minutes. Leave to cool for the assembly.

### 2. Date Paste

500 g	Dates, medjool
275 g	Water

Take out the seeds and cook dates in water in microwave, covered with cling film for 4 minutes. Blend in a robot-coupe and press through a drum sieve to remove the skins and create nice mouthfeel. Verify texture, adding water if needed. Fill a piping bag with a N°12 tip for the assembly.

### 3. Light yuzu cream

180 g	Fruit'Purée Yuzu Capfruit
70 g	Fruit'Purée Lime Capfruit
2 g	Fruit'Zest Lime Capfruit
340 g	Eggs
140 g	Caster sugar
56 g	Gelatin mass (1:6)
160 g	Cocoa butter
200 g	Butter
18 g	Cream 35% fat

Boil Fruit'Purée Yuzu and Fruit'Purée Lime with Fruit'Zest Lime and pour onto eggs mixed with sugar. Pour back into a saucepan and stop as soon as the mixture comes to a boil. Add cocoa butter and gelatin mass. Cool to 45 °C before emulsifying butter with a hand blender. Cool to 30 °C before folding lightly whipped cream.

### 4. Neutral glaze

235 g	Water
350 g	Caster sugar
12 g	Pectin NH
12.5 g	Fruit'Purée Yuzu Capfruit
210 g	Gelatin mass (1:6)
AD	Natural yellow colouring

Heat water and a part of the sugar to 50 °C. Add remaining sugar with pectin and boil. Add Fruit'Purée Yuzu puree and gelatin mass. Finish with colouring. Use at 35 °C.

### 5. Swiss Meringue

150 g	Aquafaba
150 g	Caster sugar
0.9 g	Guar gum
0.6 g	lota

Boil aquafaba with all ingredients and whip to cool to 30 °C on a mixer.

### Assembly

Create 3.5 cm white chocolate discs and leave to set. Make date paste and pipe approximately 40 g onto white chocolate discs. Freeze for assembly. Make light yuzu cream and pipe into moulds. Add frozen date insert and finish with light cream. Blast freeze and unmould before piercing tops of moulds with a toothpick. Dip into neutral glaze heated to 35 °C and place onto a baked Brittany shortbread. Pipe Swiss meringue and finish with a logo.



### Fruit'Puree Yuzu Capfruit

This fruit possesses a strong, tangy taste. Grown in the Koshi region in the south of the Japanese archipelago, the yuzu is transformed into a purée and is unsweetened other than with the sugar naturally present in the fruit like the other products in Capfruit's Citrus range. The purée is unpasteurized.

