



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: **Java plum Tart**

Recipe for approximately 8 tarts with a 12 x 5 cm calisson mould.

### 1. Almond shortbread (Gluten & lactose-free)

<b>235 g</b>	Brown rice flour	Melt oil to 25 °C and mix with powders. Add eggs mixed with water and roll out between two guitar sheets to 3 mm thick. Line tart shells and bake at 150 °C for 20 minutes.
<b>90 g</b>	Icing sugar	
<b>30 g</b>	Almond powder	
<b>5 g</b>	Guar gum	
<b>2.3 g</b>	Soy lecithin powder	
<b>2 g</b>	Salt	
<b>90 g</b>	Coconut oil	
<b>50 g</b>	Eggs	
<b>27 g</b>	Water	

### 2. Lemon almond cream (lactose-free) (approx. 35 g per tart)

<b>100 g</b>	Grapeseed oil	Whip all ingredients together on medium speed with a paddle.
<b>100 g</b>	Caster sugar	Pipe into par baked shortbread shells and bake at 10 to 15 minutes at 170 °C.
<b>100 g</b>	Almond powder	
<b>100 g</b>	Eggs	
<b>3 g</b>	Gelcreme, cold (Sosa)	
<b>3 g</b>	<b>Fruit'Zest Lemon Capfruit</b>	

### 3. Java plum confit (approximately 35 g per tart)

<b>450 g</b>	<b>Fruit'Purée Java plum Capfruit</b>	Heat Fruit'Purée Java plum to 50 °C, add inulin, sugar, agar and locust bean gum. Boil and blend with a hand blender. Leave to set in refrigerator before blending again to form a creamy texture. Set aside for the assembly.
<b>15 g</b>	inulin, hot	
<b>15 g</b>	Caster sugar	
<b>5.3 g</b>	Agar-agar	
<b>1.2 g</b>	Locust bean gum	

### 4. Lemon Swiss Meringue (reduced sugar)

<b>260 g</b>	<b>Fruit'Purée Lemon Capfruit</b>	Blend all ingredients together with a hand blender. Heat on a bain-marie to 55 °C and whip to cool on mixer. Dip tarts inside.
<b>40 g</b>	Dry egg whites	
<b>300 g</b>	Caster sugar	
<b>1.8 g</b>	Guar gum	
<b>1.2 g</b>	lota	

### Assembly

Line and bake shortbread and bake at 150 °C for 20 minutes. Leave to cool before piping almond cream inside. Finish baking at 170 °C for 10 minutes and leave to cool. Spread java prune coulis with a spatula to form a pyramid shape on the top of the tarts. Blast freeze for the finishing. Dip tarts and caramelize with a heat gun to finish.



### Fruit'Purée Java plum Capfruit

The Java Plum, also known as the Jamun or Jamelon is the fruit of the Jamelon tree, native to Southeast Asia. These little olive-shaped fruits are green when immature and change in color as they ripen from pink to a dark glossy deep-purplish black when fully ripe. The flesh is also purple and is sweet to the taste with just a touch of astringency. The fruit is used in jams and jellies, fruit juice, tarts and sorbets. In some countries the Java plum is also the base for a wine with flavors reminiscent of port. The fruit is rich in vitamins A and C, and our Fruit'Purée Java Plum with no sugar added to those naturally present in the fruit offers you the same health benefits as the fresh fruit and will be a new ally in your search for innovative recipes. The product is offered in 1 kg pots, packed in cartons of two pots.

