

Apricot-Hazelnut Tart

INGREDIENTS

Hazelnut Sabl 

- Yield: 200 tart shells
- 1.277 kilograms butter, softened
- 477 grams eggs
- 1.654 kilograms all-purpose flour
- 296 grams hazelnut flour
- 810 grams powdered sugar
- 472 grams cornstarch
- 10 grams kosher salt

Cr me Fra che Biscuit

- Yield: 200 servings
- 133 grams butter
- 118 grams granulated sugar
- 1 vanilla bean, scraped
- 88 grams eggs
- 115 grams all-purpose flour
- 7 grams baking powder
- Kosher salt
- 136 grams cr me fra che

Honey Chantilly

- Yield: 10 servings
- 4 grams gelatin, bloomed in ice water
- 365 grams heavy cream
- 31 grams honey

To Assemble and Serve

- Yield: 1 serving
- **ANDROS Professional apricot fruit fillings**
- Lemon thyme
- Gold leaf

INSTRUCTIONS

For the Hazelnut Sabl 



ANDROS PROFESSIONAL GUEST CHEF

A CREATION OF

PASTRY CHEF GENEVIEVE MELI OF CULINARY INSTITUTE OF AMERICA



For this contest, I made an apricot-hazelnut tart topped with honey chantilly, lemon thyme, and gold leaf. The Andros Professional Apricot Fillings brings out the honey notes in the cream and brightens up the entire dish. I have an apricot tree in my backyard, and when I bake with the fruits, I love eating them with a hazelnut financier. I leaned into those flavors for this dish with the Andros Professional Apricot Fillings as the star of the tart.

1. Heat oven to 350°F. In the bowl of a stand mixer fitted with a paddle attachment, cream butter. Working in batches, add eggs and mix on low speed until fully incorporated. Add remaining ingredients and mix until a shaggy dough forms. Transfer to a silicone-lined sheet tray and spread into an even ¼-inch-thick layer. Place 70-millimeter tart rings in the dough and freeze until firm. Bake 14 minutes. Let cool.

For the Crème Fraîche Biscuit

1. Heat oven to 325°F. In the bowl of a stand mixer fitted with a paddle attachment, cream butter, sugar, and vanilla. Working in batches, add eggs, scraping down the sides of the bowl after each addition. Add flour and baking powder. Season with salt. Mix on low speed until just combined. Add crème fraîche and continue to mix until just combined. Transfer mixture to a silicone-lined quarter sheet tray. Spread into an even layer. Bake 15 minutes, or until golden brown. Let cool.

For the Honey Chantilly

1. In a saucepan over medium-high heat, bring cream to a boil. Remove from heat and whisk in bloomed gelatin and honey. Let cool over an ice bath until mixture cools to 45°F. Transfer mixture to the bowl of a stand mixer fitted with a whisk attachment and whip until medium peaks form. Transfer to a piping bag with a rose tip and refrigerate.

To Assemble and Serve

1. Using a 2½-inch cookie cutter, punch out Crème Fraîche Biscuits. Using a 1-inch cookie cutter, punch out the center of each Crème Fraîche Biscuit to create a donut-like shape. Set aside. Place Andros Professional apricot fruit filling in a piping bag with a ¼-inch tip. Place additional Andros Professional apricot fruit filling in a piping bag with no tip. Place 1 Tart Shell on a clean work surface. Using the bag with no tip, pipe Andros Professional apricot fruit filling into an even layer. Top with 1 Crème Fraîche Biscuit and desired amount Honey Chantilly. Using the piping bag with the ¼-inch tip, top Honey Chantilly with small dots Andros Professional apricot fruit filling. Garnish with lemon thyme and gold leaves.

FEATURED INGREDIENT



EMAIL US AT CONTACT@ANDROSPRO.COM FOR ALL ANDROS PROFESSIONAL FRUIT SOLUTIONS