



# ICE PUDDING TART APRICOT COMPOTE

Inspired by Osternfladen, a traditional cake for the Easter celebrations in Switzerland.



An original recipe by  
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## RECIPE FOR TWO SQUARE TARTS 16 X 16 CM HEIGHT 3.5 CM

### SHORTBREAD PASTRY

FLOUR	315
BUTTER	190
ICING SUGAR	130
EGGS	75
FINE SEA SALT	pinch
GROUND ALMONDS	40
VANILLA POWDER	0.5

Rub together all the ingredient except the eggs.

Add the eggs - Mix to form a dough - Finish kneading by hand.

Roll out to a thickness of 3 mm between two sheets of greaseproof paper - Chill - Line the tart moulds. Refrigerate for 30 minutes.

Cook blind at 160°C for about 20 minutes. Put to one side.

### RICE PUDDING

MILK	600
VANILLA PEARLS	1.5
SUGAR	50
SHORT GRAIN RICE	80

Boil the milk + vanilla + sugar. Add the rice.

Cook very gently for 40 to 45 minutes, stirring from time to time. Check that the rice is cooked - Allow to cool.

### RICE PUDDING CREAM - 300 to 350 g per tart

COOKED RICE PUDDING	500
SOFTENED BUTTER	25
SUGAR	25
FINE SEA SALT	pinch
EGG YOLK	40
GROUND ALMONDS	25
POURING CREAM	65
EGG WHITE	60

Cream the softened butter with the sugar and sea salt. Add the egg yolks and whisk thoroughly.

Incorporate the ground almonds and then the cream. Mix in the rice pudding.

Whisk the egg whites until firm and gently fold them into the previous mixture. Use immediately.

### APRICOT COMPOTE 250 g per tart

RAVIFRUIT APRICOT PURÉE	250
SUGAR	33
GLUCOSE	16
NH PECTIN	2
LEMON JUICE	4
RAVIFRUIT LEMON ZEST	5
POACHED APRICOTS	220

Heat the purée, zest and glucose to 40°C, pour in the sugar mixed with the NH pectin.

Bring to the boil and then add the lemon juice off the heat. Chill for at least 4 hours, then blend the compote.

Drain the poached apricots and cut them into small cubes.

Thoroughly coat the cubes in the compote.

Keep chilled.

### POACHED APRICOTS

RAVIFRUIT IQF APRICOT HALVES	250
WATER	110
SUGAR	25

Boil the water and sugar.

Pour the boiling syrup over the IQF apricots, keep chilled.

### ASSEMBLY AND

Precook the tart bases - Allow to cool.

Place 250 g of RAVIFRUIT APRICOT COMPOTE in each base. Place in the freezer for a few minutes until the surface has set.

Pour in 300 to 350 g of rice pudding cream and place in the oven immediately. Cook for 20 minutes at 180°C and then for another 20 minutes at 170°C.

Cool on a rack - Sprinkle with icing sugar using a "rabbit" template.