

Matcha-tartlets with Lime & Raspberries

(Ingredients for 6 round tartlets)

I have used the following hemispherical silicon baking moulds:

Large* (7 x 3.5 cm) and Small* (5 x 2.5 cm)

Inner Raspberry Centre

- 120 g raspberry puree
(bought product or self-made from pureed raspberries passed through a sieve)
- 1 ½ leaves of gelatine
- 20 – 30 g icing sugar

Soak the gelatine sheets in ice cold water. Heat up Raspberry puree and icing sugar in a pot. Remove the pot from the stove and dissolve the soaked gelatine. Distribute the fruit puree evenly in six small silicone moulds. Place the moulds into the freezer for at least 4 hours (better overnight).

Matcha biscuit

- separate 2 eggs
- 1 pinch of salt
- 50 g sugar
- 45 g flour
- 10 g ground almonds
- 1 teaspoon / 2g of Matcha (Aiya) dissolved in 10 g of hot water

Pre-heat the oven to 180 degrees Celsius (top and bottom heat). Prepare a baking tray with baking paper or a baking silicone mat. Separate the eggs. Dissolve the Matcha in hot water. Whisk the egg white, the sugar and a pinch of salt until stiff. Slowly stir in the egg yolks with the Matcha.

Sift the flour onto the mix and gently fold under together with the ground almonds.

Distribute the dough evenly with a 1 cm thick layer onto the baking tray. Bake for 10 – 12 minutes. Let the biscuit cool off then cut out 6 disks, each roughly 7 cm in diameter.

Matcha Crème and Lime Crème

- 160 g Greek yoghurt (10%)
- 20 g lime juice
- 70 g icing sugar
- 2 leaves of gelatine

Soak the gelatine sheets in ice cold water.

Start by mixing the yoghurt, the lime juice and the icing sugar. Divide the mix into two equal portions:

- 10 g lime juice
- 1 teaspoon icing sugar (optional)

Add these ingredients to the first half of the yoghurt crème. Gently heat up 1 leaf of the soaked gelatine until liquefied. Stir 2 – 3 tablespoon of the lime crème into the pot and then add this mix to the rest of the lime crème. Put aside.

- 10 g hot water
- 1 teaspoon / 2 g Matcha (Aiya)

Dissolve the Matcha in hot water, sift and add to second portion of the yoghurt crème. Use the 2nd leaf of gelatine (as described above) to mix into the Matcha Crème.

- 140 g whip cream

Whip cream, split into 2 equal portions and fold in to the Lime and the Matcha crème. Fill the 2 crèmes into 2 disposable icing bags or freezer plastic bags. Take the two bags into two hands and with circular motion squeeze the contents into the 6 large silicon baking moulds. Use a tooth pick or similar to stir the crèmes and create a marble effect.

Remove the small silicon baking moulds with the raspberry puree from the freezer. Remove the raspberry hemispheres from the mould and press these into the Matcha crème. The large hemispherical moulds should be filled to the rim.

- 2 tablespoons lemon jelly

Coat the Matcha biscuit disks with lemon jelly on one side and place the disks on the Lime and Matcha moulds. Cover with cling wrap and place them in the freezer overnight. Ensure that the tartlets are stored level.

Fruit glaze

- 6 leaves of gelatine
- 150 ml water
- 200 g sugar
- thinly sliced skin of a lemon or of 2 limes

Soak the gelatine sheets in ice cold water. Fill water, sugar and the lemon skin into a pot. Bring to boil and then remove the pot from the stove. Let the mixture cool off a little and then dissolve the gelatine in the warm liquid (squeeze all excess water from the gelatine beforehand).

Pass the liquid through a fine sieve. When the temperature or the glaze is around 28 degrees, remove the tartlets from the freezer, place them onto a grid and pour the glaze over them or use a brush. This might have to be repeated.

Add the other decorative elements and leave to defrost for 2 hours before serving.

(The remaining glaze can be kept in the fridge for a few days. It can be reused by slowly reheating it)