DKSH

Afternoon Tea

All about tarts

Lou Campagna

Founder and Executive Pastry chef
at Tartes & Pop

ANDROS Chef

androschef.com

Afternoon Tea
All about tarts
with Lou Campagna

Lou is an internationally renowned pastry chef.

French pastry chef and cofounder of Tartes & Pop, with 18 years of experience in the Food & Beverage industry, primarily in Asia. Spent 10 years at Valrhona Asia, and has been leading Tartes & Pop for the past decade.

ANDROS Chef

Andros has developped an ingredient offer thanks to the skills of its fruit sourcing team and generations of expertise, Andros Chef can give the gastronomic community access to the broadest range of **100% natural fruit ingredients**, with no added flavoring.

FROZEN

- Fruit purees

  Highest fruit quality available in 90%, 100%.
- High fruit compotes

  A textured product with fruit chunks, fiber or pulp.
- Confit of citrus zests

  Candied citrus zests in a concentrated fruit pulp.
- Semi-candied fruits

  Fruits very lightly candied ready to use in inclusions in brioche doughs, viennoiseries, muffins ...

Andros Fruit Sourcing

Our **Fruit Sourcing Team** stands out as an exception in the industrial world of fruit processing as it goes way beyond just 'sourcing fruits,' but focuses on everything that occurs before fruits are actually harvested and ready for processing or selling.

Discover our web-serie

It is the key to our expertise, ensuring sustainable access to the finest fruits and varieties. This unique supply chain management is the strength behind our ingredients.

Banana Passion Milk Chocolate

Ingredients

Cocoa Crumble

Flechard Petit Normand	
Unsalted Butter	512 g
Almond Powder	512 g
Light Brown Sugar	512 g
Cake Flour	375 g
Fine Sea Salt	7 g
Cocoa Powder	82 g

Banana Passion Jam

Passion Fruit Purée	**200 g**
Banana Purée	**480 g**
Caster Sugar	34 g
Pectine NH	10 g
Gelatin Powder 200 Bloom	3 g
Light Brown Sugar	60 g

Milk Chocolate Mousse

Twin Cost UHT Milk	500 g
Harvey Fresh	
Whipping Cream 35%	1 000 g
Gelatin Powder	
200 Bloom	12 g
Casa Lucker 40%	
Milk Chocolate	680 g

Cocoa Crumble

Put everything in a mixer bowl and mix. Spread the dough at 8 mm Leave it in the fridge. Cut with the ring moulds and bake at 140 °C for around 40 minutes.

Optional: Brush hot liquid cocoa butter from the oven on the hot crumble base — it will help to protect the shell from humidity.

Total weight 787g

Banana Passion Jam

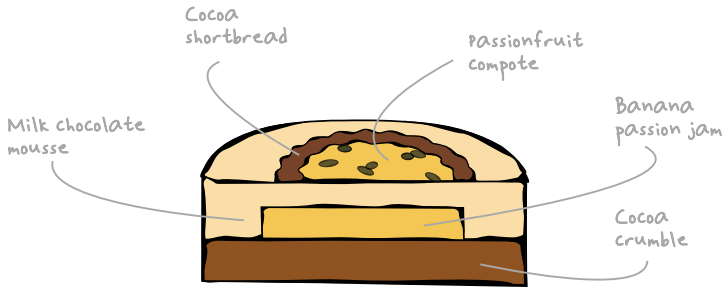
Mix the sugar with the pectin NH. In a pan, put the fruit purée and warm. Add step by step the mix sugar + pectin + gelatin. Boil everything. Leave it to set in the fridge.

Total weight 2 192 g

Milk Chocolate Mousse

Melt the chocolate. Bring the milk to the boil and add the gelatin. Pour around 1/3 of the hot liquid over the chocolate and whip with a hand-held mixer until the texture is smooth, shiny and elastic, showing the start of an emulsion. Gradually add the rest of the milk while maintaining the same texture. When the chocolate mixture reaches 35 to 40°C, add the lightly whipped cream. Pour out immediately. Let it set in the fridge. Freeze.

Total weight 1 671 g



Cocoa Shortbread

Flechard Petit Normand	
Unsalted Butter	360 g
Fine Sea Salt	6 g
Icing Sugar	270 g
Almond Powder	90 g
Whole Eggs	150 g
Cake Flour	180 g
Cocoa Powder	90 g
Cake Flour (additional)	525 g

Assembly and Decoration

Passion high fruit compote	**100 g**
Cocoa Shortbread	100 g
Milk Chocolate 36%	100 g
Neutral Glaze	100 g

Banana & Passion fruit purees & compote

Cocoa Shortbread

Make a first mixture with the softened butter, salt, icing sugar, almond powder, whole eggs, cocoa powder, and 90 g of flour. Do not beat air into the mixture. Add the remaining 525 g of flour rapidly when the mixture is homogeneous. Set aside in the fridge for a few hours before rolling out. Roll the pastry to 2 mm thick and rest for 30 minutes in the refrigerator. Cut the right shape for decoration. Bake at 140/150 °C for around 40 minutes.

Optional: Brush hot liquid cocoa butter from the oven on the hot tart shell — it will help to protect the shell from humidity.

Total weight 400 g

Assembly and decoration

Bake the cocoa crumble. Make the banana passion jam and pipe it on top of the crumble. Make the chocolate mousse and pour it to the top of the ring. Leave it to sit in the fridge. Freeze. Glaze the top of the tart. Temper some milk chocolate and spread it between two guitar plastic sheets. Cut the right shape for decoration Put a piece of cocoa shortbread, then a milk chocolate decoration Add some passion fruit jam with seeds.

Notes

Citrus Vanilla

Ingredients

Almond crumble

Almond Powder	2 000 g
Butter	2 200 g
Light Brown Sugar	2 000 g
Cake Flour	2 000 g
Fine Sea Salt	20 g

Yuzu Cream

Yuzu Purée	**631 g**
Caster Sugar	202 g
Corn Starch	20 g
Pectine NH	5 g
Gelatin Powder 200 Bloom	15 g
Flechard Petit Normand Unsalted Butter	126 g

Vanilla Cream

Twin Cost UHT Milk	125 g
Harvey Fresh Whipping Cream 35%	250 g
Corn Starch	12 g
Caster Sugar	50 g
Gelatin Powder 200 Bloom	5 g
Madagascar Vanilla Bean Pod	1

Almond Crumble

Put everything in a mixer bowl and mix. Spread the dough at 8 mm. Leave it in the fridge. Cut with the ring moulds and bake at 140°C for around 40 minutes.

Optional: Brush hot liquid cocoa butter from the oven on the hot crumble base – it will help to protect the shell from humidity.

Total weight 999g

Yuzu Cream

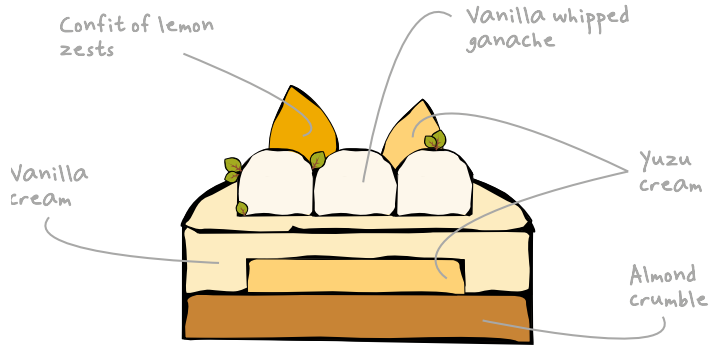
Mix the sugar, pectin, and starch. Put the yuzu fruit purée and gelatin in a pan, and add the powder mix. Bring to the boil, add the butter, and blend. Leave it to sit in the fridge.

Total weight 443 g

Vanilla Cream

Mix the cornstarch and sugar. Warm the milk, cream, gelatin, and vanilla. Add the sugar and cornstarch mixture. Boil everything. Blend and strain. When it starts to set, pour in the ring.

Total weight 605 g



Vanilla whipped ganache

Harvey Fresh Whipping Cream 35%	500 g
Casa Lucker 35% White Chocolate	100 g
Madagascar Vanilla Bean Pod	1
Gelatin Powder 200 Bloom	4 g

Yuzu foam

Caster Sugar	300 g
Water	351 g
Yuzu Purée	**325 g**
Gelatin Powder 200 Bloom	26 g

Assembly & decoration

Confit of lemon zests	**100 g**
Lime Zest	10 g
Yuzu Cream	100 g
Neutral Glaze	10 g

Yuzu fruit puree and lemon zests

Vanilla whipped ganache

Warm the cream, vanilla, and gelatin, then bring to a boil. Melt the chocolate and add the hot liquid step by step to create an emulsion and blend. Leave it to set in the fridge for a few hours. Whip when you need.

Total weight 1 002 g

Yuzu foam

Make a syrup by combining the sugar and water. Bring to the boil. Add the yuzu purée and the gelatin, and boil again. Allow to rest overnight in a fridge. Whip the thickened syrup with a mixer until it reaches the consistency of a foam. Pour into the tray and freeze.

Total weight 220 g

Assembly

Make and bake the crumble. Make the yuzu cream and let it set in the fridge. Pipe some yuzu cream on the crumble. Make the vanilla cream and let it cool. When it starts to set, pour it over the yuzu cream. Let it sit in the fridge and freeze. Melt some neutral glaze and glaze the top of the tart. Make the vanilla whipped ganache and let it set in the refrigerator for a few hours. Whip and pipe the ganache. Strain the lemon confit to extract the juice. With a spoon, make a hollow on top of the ganache. Finish with a dot of yuzu cream, some lemon confit, a disc of yuzu foam, and some lime zest.

Notes

Fig Matcha

Ingredients

Almond Shortbread

Flechard Petit Normand Unsalted Butter	360 g
Fine Sea Salt	6 g
Icing Sugar	270 g
Almond Powder	90 g
Whole Eggs	150 g
Cake Flour	180 g
Cake Flour (additional)	525 g

Flan Custard

Harvey Fresh Whipping Cream 35%	250 g
Twin Cost UHT Milk	750 g
Egg Yolks	60 g
Whole Eggs	150 g
Caster Sugar	160 g
Corn Starch	80 g
Sour Cream	75 g
Mascarpone	75 g

Matcha Flan Custard

Flan Cream	200 g
Harvey Fresh Whipping Cream 35%	50 g
Matcha (Powdered Green Tea)	7 g

Almond Shortbread

Make the first mixture with the softened butter, the salt, the icing sugar, the almond powder, the eggs, and the 180 g flour. Do not beat air into the mixture. Add the remaining 525 g flour rapidly and mix until the mixture is homogeneous. Roll the pastry at 2 mm, cut the base and bands, and freeze. Separate the parts and keep them in the fridge. Bake at 140/150°C for around 40 minutes.

Optional: Brush hot liquid cocoa butter from the oven on the hot tart shell — it will help to protect the shell from humidity.

Total weight 1 581 g

Flan Custard

Mix the sugar and cornstarch. In a bowl, mix the egg yolks and whole eggs, and add the sugar and starch mix. In a pan, warm the cream and milk. Pour some of the warm liquid into the egg mixture, mix, and then return everything to the pan. Boil everything. Cool down in the fridge. When the cream is cooler, add the sour cream and mascarpone and blend. Keep it in the refrigerator.

Total weight 1 600 g

Matcha Flan Custard

Blend all the ingredients. Keep it in the fridge.

Total weight 257 g

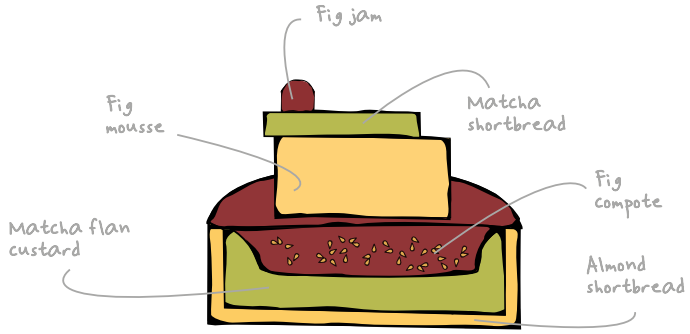


Fig compote

Purple Fig Purée	**436 g**
Caster Sugar	29 g
Pectine NH	6 g
Lemon Purée	**29 g**

Fig Mousse

Purple Fig Purée	**300 g**
Gelatin Powder 200 Bloom	7 g
Harvey Fresh Whipping Cream 35%	200 g
Caster Sugar	16 g

Matcha Shortbread

Almond Shortbread	100 g
Matcha (Powdered Green Tea)	5 g

Assembly and decorations

Fig Mousse	100 g
Matcha Shortbread	100 g
Fig Jam	10 g
Matcha (Powdered Green Tea)	10 g
Neutral Glaze	10 g

Purple fig and lemon purees

Fig compote

Mix the caster sugar with pectin NH. Warm the fig purée and add the mixed sugar pectin. Bring to a boil, add the lemon purée, and boil again. Leave it in the fridge.

Total weight 500 g

Fig Mousse

Warm one part of the purée with the gelatin. Mix with the other part of the purée and sugar and blend. When the temperature reaches 30–35 °C, add the whipping cream. Pour in the square rings and leave it to set in the fridge. Freeze.

Total weight 523 g

Matcha Shortbread

Mix some almond shortbread and matcha powder. Spread at 2 mm, cut into a square. Bake at 140/150 °C for around 40 minutes.

Optional: Brush hot liquid cocoa butter from the oven on the hot tart shell — it will help to protect the shell from humidity.

Total weight 105 g

Assembly and decorations

Line the almond shortbread in the tart rings and bake. Make the matcha flan custard. Pipe in the shell and bake again at 170 °C for a few minutes. Leave it to cool down. Make the fig jam and let it set in the fridge. Mix the jam and pipe it on top of the matcha flan. Freeze. Make the fig mousse and pipe it into square molds, freeze. Make and bake the matcha shortbread. Melt some neutral glaze, glaze the top of the tart and the square fig mousse, and place it on the tart. Sprinkle some matcha powder over the matcha shortbread and put it on top of the fig mousse. Finish with a dot of fig jam

Total weight 230 g

Kumquat chestnut

Ingredients

Cocoa Shortbread

Flechard Petit Normand Unsalted Butter	360 g
Fine Sea Salt	6 g
Icing Sugar	270 g
Almond Powder	90 g
Whole Eggs	150 g
Cake Flour	90 g
Cocoa Powder	90 g
Cake Flour (additional)	525 g

Chestnut sponge

Osterberg Chestnut Filling	770 g
Flechard Petit Normand Unsalted Butter	230 g
Whole Eggs	37 g
Egg Yolks	120 g
Baking Powder	16 g

Kumquat jam

Kumquat Purée	**300 g**
Caster Sugar	24 g
Pectine NH	6 g
Gelatin Powder 200 Bloom	2 g
Corn Starch	5 g

Chestnut cream

Chestnut Cream	255 g
Osterberg Chestnut Filling	238 g
Twin Cost UHT Milk	80 g
Gelatin Powder 200 Bloom	3 g

Cocoa Shortbread

Make a first mixture with the softened butter, salt, icing sugar, almond powder, whole eggs, cocoa powder, and 90 g flour. Do not beat air into the mixture. Add the remaining 525 g flour rapidly when the mixture is homogeneous. Set aside in the fridge for a few hours before rolling out. Roll the pastry to 2 mm and rest for half an hour in the refrigerator. Bake at 140/150°C for around 40 minutes. Optional: Brush hot liquid cocoa butter from the oven on the hot tart shell — it will help to protect the shell from humidity.

Total weight 1 581 g

Chestnut sponge

Mix the chestnut paste with the softened butter in a mixer. Add the whole eggs and egg yolks (room temperature). Add the baking powder. Bake on trays at 180 °C for around 15 minutes.

Total weight 1 173 g

Kumquat jam

Mix the sugar, cornstarch, and pectin. Warm the kumquat purée and gelatin. Add the powder and boil everything. Let it sit in the fridge. Mix and pipe when needed.

Total weight 337 g

Chestnut cream

Boil the milk with gelatin. Put the chestnut cream and paste in a blender. Pour the boiling mixture on it and blend. Leave it in the fridge.

Total weight 576 g

Chestnut Kumquat Whipped Ganache

Kumquat Purée	**115 g**
Syrup of Glucose	15 g
Chestnut Cream	250 g
Cocoa Butter	35 g
Harvey Fresh Harvey Fresh Whipping Cream 35%	225 g
Gelatin Powder 200 Bloom	2 g

Orange/Kumquat Candy Zest

Fresh Orange	5 pieces
Lemon Juice	150 g
Caster Sugar	300 g

Assembly and decorations

Milk Chocolate	100 g
Neutral Glaze	100 g
Orange/kumquat candy zest	10 g

Kumquat purees

Chestnut Kumquat Whipped Ganache

Boil the kumquat purée, gelatin, and glucose. Blend the chestnut cream and the melted cocoa butter. Add the boiling mixture to the blender step by step. Add the cold cream and blend again. Leave it in the fridge overnight. Whip and pipe into sphere molds. Place into the freezer.

Total weight 642 g

Orange/Kumquat Candy Zest

Zest the fresh orange and cut it into thin sticks. Add the zest to boiling water to remove its bitterness. Make a syrup with the orange juice and sugar. Add the zests, then boil for a few minutes. Leave it in the fridge.

Total weight 455 g

Assembly and decorations

Line the cocoa shortbread in tart rings and bake. Bake the chestnut sponge and cut some discs. Place the sponge disc into the tart shell. Pipe the chestnut cream on top of the chestnut sponge. Make the kumquat jam and let it set in the fridge. Pipe the kumquat jam on top of the chestnut cream and freeze. Make the chestnut kumquat ganache and let it set in the refrigerator for a few hours. Pipe some kumquat jam into a sphere mold. Whip the chestnut whipped ganache and pipe it on top of the jam. Freeze. Melt some neutral glaze and glaze the top. Demold and glaze the sphere and place it on top of the tart. Temper some milk chocolate. Spread the chocolate between two graham sheets. Cut out some squares and make a small hole in the middle of each one. Let it set Make the orange candy zest and let it cool down. Finish with some orange candy zest.

Total weight 210 g

Orange Earl Grey

Ingredients

Almond crumble

Almond Powder	2 000 g
Flechard Petit Normand Unsalted Butter	2 200 g
Light Brown Sugar	2 000 g
Cake Flour	2 000 g
Fine Sea Salt	20 g

Orange Compote

Confit of orange zests ANDROS Chef	**100 g**
Pectine NH	3 g

Earl Grey supreme

Twin Cost UHT Milk	165 g
Harvey Fresh Whipping Cream 35%	551 g
Earl Grey Tea	61 g
Corn Starch	8 g
Gelatin Powder 200 Bloom	8 g
Caster Sugar	83 g
Harvey Fresh Whipping Cream 35% (additional)	124 g

Blood orange jelly

Blood Orange Purée ANDROS Chef	**24 g**
Syrup of Glucose	6 g
Caster Sugar	6 g
Gelatin Powder 200 Bloom	2 g

Almond crumble

Put everything in a mixer bowl and mix. Spread the dough to a thickness of 8 mm. Leave it in the fridge. Cut with the ring moulds and bake at 140 °C for approximately 40 minutes.

Optional: Brush hot liquid cocoa butter from the oven onto the hot crumble base – it will help protect the shell from humidity.

Total weight 8 220 g

Orange compote

Mix the pectin with the orange compote. Boil and let it set in the fridge.

Total weight 103 g

Earl Grey supreme

Warm the milk and cream (551 g) and add the Earl Grey. Let it infuse for 30 minutes. Strain and weigh the liquid. Add some fresh cream to return to the original weight. Add the cornstarch, caster sugar, gelatin, and boil. Strain and pour the mixture on the tray and cool down in the fridge. Add the whipped cream when the temperature is cold, around 30 °C. Pour the mousse into the rings on the orange jam. Leave it to set in the fridge and freeze

Total weight 1 000 g

Blood orange jelly

Place all the ingredients in a pan and bring to the boil. Cool it down. Spread the jelly thinly into a square tray. Let it sit in the fridge.

Total weight 38 g

Assembly and decoration

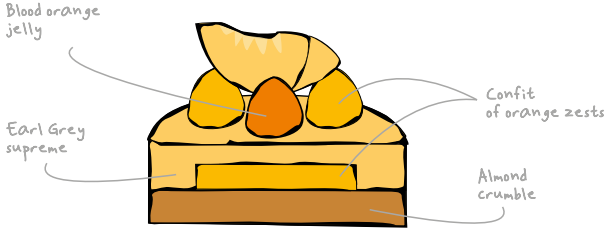
Fresh Orange	100 g
Blood Orange Jelly	100 g
Orange Compote	100 g
Earl Grey Powder	10 g
Neutral Glaze	100 g

Assembly and decorations

Bake the almond crumble. Prepare the orange compote and let it cool. Pipe some orange compote on the crumble. Make the Earl Grey supreme and let it cool down, then pour on the orange jam. Leave it to set in the fridge, then freeze it. Melt some neutral glaze and glaze the top of the tart. Make the orange jelly and let it cool down. Roll the blood orange jelly. Pipe some orange jam dots on top. Add some blood orange jelly. Top with a fresh slice of orange. Finish by sprinkling some Earl Grey tea powder on top.

Total weight 410 g

Blood orange puree and confit of orange zests



Notes

Chocolate pear tartlet

Ingredients

Cocoa Shortbread

Flechard Petit Normand	
Unsalted Butter	360 g
Salt	6 g
Icing Sugar	270 g
Almond Powder	90 g
Whole eggs	150 g
Cake flour	90 g
Cocoa Powder	90 g
Cake Flour	525 g

Pear Jam

Williams Pear Puree	**420 g**
Vanilla pods	2 g
Corn Starch	6 g
Water	12 g
Gelatin powder 200 bloom	8 g

Chocolate Cream

Cream 35%	200 g
Glucose	50 g
Casa Lucker 70% Dark Chocolate	180 g
Gelatin powder 200 bloom	3 g
Harvey Fresh Whipping Cream 35%	110 g

Pear Mousse

Williams Pear Puree	**500 g**
Gelatin powder 200 bloom	14 g
Harvey Fresh Whipped Cream 35%	400 g

Cocoa Shortbread

Make a first mixture with the softened butter, salt, icing sugar, almonds powder, whole eggs, cocoa powder, and 90 g flour. Do not beat air into the mixture. Add the remaining 525 g flour rapidly when the mixture is homogeneous. Set aside in the fridge for a few hours before rolling out. Roll the pastry to 2mm and rest for half an hour in a refrigerator. Bake at 140/150°C for around 40 min.

Optional: Brush hot liquid cocoa butter from the oven on the hot tart shell. It will help to protect the shell from humidity.

Total weight 1 581 g

Pear Jam

Mix water and cornstarch in a bowl. Put the pear puree, vanilla pod, and gelatin to boil. Add the starch and water mixture into the boiling mixture and boil again. Keep it cool down to set in the fridge.

Total weight 448 g

Chocolate Cream

Boil 200 g of cream, glucose, and gelatin. Melt the chocolate. Poor the boiling mixture into the chocolate and make an emulsion on the chocolate by adding step by step the hot liquid. Blend. Add the second part of the cold cream and blend again. Pour into the tart shell. Please leave it to set in the fridge.

Total weight 543 g

Pear Mousse

Boil some pear puree with gelatin, add the cold puree, and let the mixture cool down. When the temperature reaches 35 degrees, add the cold whipped cream. Pour the mousse into rings of the chosen size (slightly smaller than the tart shell).

Total weight 914 g

Neutral glaze

Water	431g
Sugar	323g
Pectin Nh	16 g
Glucose	216 g
Lemon juice	14 g

Chocolate whipped ganache

Twin Cost UHT Milk	900g
Corn Starch	27 g
Glucose	72 g
Casa Lucker 70% Dark Chocolate	580 g
Cream	360 g

Assembly and Decoration

Neutral Glaze	100 g
Dark Chocolate 66%	100 g

Williams pear puree

Neutral glaze

Mix sugar and pectin Nh. Put water glucose in a pan and warm; add the mixed sugar pectin to it; bring the mixture to a boil and add the lemon juice. Boil again. Please keep it in the fridge.

Total weight 1 000 g

Chocolate whipped ganache

Bring milk, glucose, and starch to boil. Pour the hot mixture into the melted chocolate and make an emulsion by adding the liquid step by step to the melted chocolate. Blend. Add the cold cream and blend again. Please leave it in the fridge for 24 hours.

Total weight 1 939 g

Assembly and Decoration

Line the chocolate shortbread in tart rings and bake. Poor the pear jam into the tart shell (optional; you can put a chocolate disc at the bottom to protect from the humidity). Make the chocolate cream and fill to the top of the tart shell. Please leave it to set in the ridge. Make the pear mousse, pour it into a ring mold, and leave it in the freezer. Melt the transparent glaze and glaze the top of the tarts, glaze the frozen ring of pear mousse, and place it on the tart. Whip the chocolate ganache and pipe on the pear mousse. With the back of a spoon, pour it into hot water and press the top of the whipped ganache to make a hollow form. Please leave it in the fridge for a few minutes and pour some pear jam into the hollow. Decorate the tarts with some chocolate petals.

Total weight 200 g

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