

Special days  
need something  
special



March 14 Pi(e) Day

# Red Fruit Bomb

## Ingredients

Shortcrust	
Flour	375 g
<b>PatisFrance Almond Powder</b>	<b>50 g</b>
Icing sugar	150 g
Butter	225 g
Salt	7 g
Eggs	80 g

Mix flour, **PatisFrance Almond Powder**, icing sugar, salt and butter together to a sandy texture. Add the eggs to obtain a smooth dough. Reserve in fridge until cold. Roll out to 3 mm and shape into a tart ring of 5 cm diameter.



## Ingredients

Almond cream	
<b>PatisFrance Almond Powder</b>	<b>100 g</b>
Butter	100 g
Eggs	100 g
Sugar	100 g
Flour	50 g

Cream sugar and butter, add eggs gradually.  
At the end, add **PatisFrance Almond Powder** and flour.  
Pipe ½ cm in tart shells and bake at 180°C for approximately 12-15 min.  
Cool down and unmould.

Praliné cream	
Fresh cream 35%	150 g
Full fat milk	50 g
<b>PatisFrance Praliné Amande Noisette</b>	<b>60 g</b>
<b>Bavaois Neutre</b>	<b>50 g</b>
Whipped fresh cream 35%	350 g

Warm up the cream and milk to 60°C, add the **Bavaois Neutre** and **PatisFrance Praliné**.  
Mix well.  
At 35°C, add the soft whipped cream.  
Mold it in a 3 cm half sphere.

Griotte marmelade	
<b>Topfill Cherry</b>	<b>500 g</b>
Grand Marnier	20 g
<b>Bavaois Neutre</b>	<b>30 g</b>

Blend the **Topfill Cherry**, Grand Marnier and **Bavaois Neutre**.  
Pipe on top of the praline cream.  
Freeze it.

Ecuador mousse	
Fresh cream 35%	250 g
<b>Belcolade Noir Origin Ecuador 71%</b>	<b>195 g</b>
Whipped fresh cream	300 g

Warm the cream to 80°C and pour on the chocolate.  
Make a ganache.  
At 35°C, add the soft whipped cream.  
Build in a 5 cm half sphere including the insert of praliné cream and cherry marmalade.

