

SPIRAL RASPBERRY TART

The Recipe

<https://cuisinedaubery.com/recipe/spiral-raspberry-tart/>

A modern and delicious Raspberry Tart, with vanilla Cream. Everyone says: VOW and YUM

Skill: Intermediaire Level

Cuisine: French Cuisine

Courses: Dessert, Tart,

Ingredients

For a 7.87" (or 7 7/8" or 20 cm) in diameter tart

***Tart Shell**

2/3 Cup Creamed Sweetened Short Pastry (200 grams) For the recipe, see [HERE](#)

***Almond Soft Sponge**

1/3 Cup Butter (65 grams)

1 Tablespoon Sugar (20 grams)

3 Tablespoons Eggs (65 grams)

1/2 Cup Almond Flour (40 grams)

***The mousse**

1/4 lbs White Whipped Ganache (100 grams) For the recipe, see [HERE](#)

1 Vanilla Bean

***Raspberry Jelly**

1 Tablespoon Water (20 grams)

1/2 Cup Raspberry purée (120 grams)

3 Tablespoons Sugar (40 grams)

0.14 oz Gelatin Sheets (4 grams)

***Decoration**

1/2 Cup Raspberries (100 grams)

For a 6.69" (or 6 11/16" or 17 cm) in diameter tart

***Tart Shell**

1/2 Cup Creamed Sweetened Short Pastry (144.4 grams) For the recipe, see [HERE](#)

***Almond Soft Sponge**

3 Tablespoons Butter (46.9 grams)

1 Tablespoon Sugar (14.4 grams)

2 Tablespoons Eggs (46.9 grams)

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1/3 Cup Almond Flour (28.9 grams)

*The mousse

3 oz White Whipped Ganache (72.2 grams) For the recipe, see [HERE](#)

0.7 Vanilla Bean

*Raspberry Jelly

1 Tablespoon Water (14.4 grams)

1/3 Cup Raspberry purée (86.6 grams)

2 Tablespoons Sugar (28.9 grams)

0.09 oz Gelatin Sheets (2.8 grams)

*Decoration

1/3 Cup Raspberries (72.2 grams)

For a 8.66" (or 8 21/32" or 22 cm) in diameter tart

*Tart Shell

3/4 Cup Creamed Sweetened Short Pastry (242 grams) For the recipe, see [HERE](#)

*Almond Soft Sponge

1/3 Cup Butter (78.6 grams)

2 Tablespoons Sugar (24.2 grams)

3 Tablespoons Eggs (78.6 grams)

1/2 Cup Almond Flour (48.4 grams)

*The mousse

1/4 lbs White Whipped Ganache (121 grams) For the recipe, see [HERE](#)

1.2 Vanilla Beans

*Raspberry Jelly

2 Tablespoons Water (24.2 grams)

2/3 Cup Raspberry purée (145.2 grams)

3 Tablespoons Sugar (48.4 grams)

0.16 oz Gelatin Sheets (4.8 grams)

*Decoration

1/2 Cup Raspberries (121 grams)

Steps

Tart shell

1. Let's start with the Creamed Sweetened Short Pastry (2/3 Cup or 200 g):
2. The recipe is [HERE](#)
3. I told you that the final weight is 2/3 Cup or 200 g, but plan to make more as it will be more convenient to roll out
4. I recommend to wrap this dough airtight and store in the fridge for at least 2 hours
5. Take the shortcrust dough out of the fridge, remove the plastic wrap

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6. Then roll out, and line a pastry ring or a mold
7. Cool down in fridge for 2 hours
8. I showed you how to line and blind bake, [HERE](#)
9. I recommend using a perforated silicone mat, for better results: To purchase online, see [HERE](#)

The soft sponge

10. Add into a mixing bowl the Butter (1/3 Cup or 65 g)
11. Add in the Sugar (1 Tablespoon or 20 g) and stir with a whisk
12. Add in the Eggs (3 Tablespoons or 65 g)
13. Mix
14. Add in the Almond Flour (1/2 Cup or 40 g) and mix

First Baking

15. We are going to bake in 2 steps, to avoid the sponge to soak the crust
16. Bake in preheated oven at 340 F / 170 C for 5 minutes
17. Remove from the oven
18. Pour in the batter, using an offset Icing Spatula

Second Baking

19. Bake in preheated oven at 340 F / 170 C for 10 minutes
20. Remove from the oven and cool down at room temperature
21. Store in the fridge for at least 2 hours
22. Remove the pastry ring and scrape the side with a microplane
23. You may also soak with Syrup, optionally
24. Keep in the fridge

The whipped ganache

25. Let's start with the White Whipped Ganache (1/4 lbs or 100 g):
26. The recipe is [HERE](#)
27. Also scrape the seeds of the Vanilla Bean (1) and add into the hot milk
28. I told you that the final weight is 1/4 lbs or 100 g, but plan more, as it will be more convenient to whip
29. Once made, wrap airtight, and keep in the fridge for at least 2 hours
30. Once done and completely cooled down (a few hours), whip the White Whipped Ganache (1/4 lbs or 100 g)
31. Pour onto the tart
32. Spread
33. Store in the fridge

The Raspberry Jelly

34. We are going to make a jelly, rather than a jam, as a jam (confit) is more difficult to unmold than a jelly
35. Bloom the Gelatin Sheets (0.14 oz or 4 g) in cold water
36. You may mix Raspberries or buy the Raspberry purée (1/2 Cup or 120 g) (sold frozen in

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supermarkets)

37. In a mixing bowl, mix the Raspberry purée (1/2 Cup or 120 g), the Water (1 Tablespoon or 20 g) and the Sugar (3 Tablespoons or 40 g)
38. Warm in a micro-wave or in a saucepan
39. Remove the gelatin from the water and squeeze
40. Add into the hot liquid
41. Stir
42. For the molds, there are several options
43. - "Silikomart Tourbillon 100 Silicone Mold" : To purchase online, see [HERE](#)
44. - "Pavoni Top Ipnosi 6 3/4" : To purchase online, see [HERE](#)
45. I prefer the mold from PAVONI, 6.29" (or 6 19/64" or 16 cm) in diameter
46. To purchase online, see [HERE](#)
47. Pour the liquid into the mold
48. Freeze for at least 3 hours

Assembling

49. Remove the tart from the fridge
50. Remove the mold from the freezer
51. Do not pull the jelly from the mold, it may break!
52. Instead, flip the mold, and pull the mold away from the jelly
53. Center the frozen jelly onto the tart
54. Store in fridge
55. Split the Raspberries (1/2 Cup or 100 g) : Buy fresh raspberries, avoid frozen ones that would turn soggy and ugly
56. Lay them around the tart
57. Store in the fridge for at least 2 hours