

CARAMELISED ORANGE TART

Gary Parsons, *H&B Executive Chef*

HARVEY & BROCKLESS

the fine food c^o

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

CARAMELISED ORANGE TART

Chef Gary Parsons

Ingredients

SERVES 4 PORTIONS

CH895 Callebaut White Chocolate Mousse 800g	200g
DB089 Croxton Manor Unsalted Butter, cubed	150g
Oranges	3
Caster sugar	250g
Plain flour	225g
Icing sugar	25g
Egg	1
Whole milk	250ml
Water	125ml

CARAMELISED ORANGE TART

with Callebaut White Chocolate Mousse



Method

1. Cut a thin slice off the top and bottom of the oranges, and then slice off the skin vertically, turning the orange as you go, being careful to keep as much flesh as possible but make sure to remove all of the pith.
2. Slice each orange into 5mm rounds, trying to reserve as much juice as you can. Put the slices, and the juice, into a bowl as you cut them.
3. Put the sugar into a large saucepan and add the water. Swirl the pan a little to dissolve the sugar. Then slowly bring to the boil without stirring, until the syrup becomes a dark amber colour.
4. Take the saucepan off the heat and tip in the oranges and any juice that's collected in the bowl. Quickly coat the orange slices in the caramel and pour on to a flat lined tray with speed otherwise the caramel will set before you can get it out of the saucepan. Let the oranges cool, and then put them in the fridge to chill.
5. Measure the flour into the food processor bowl, add in the sieved icing sugar and the cubed butter then pulse until it resembles fine breadcrumbs. Add the beaten egg to the mixture. Mix until it comes together to form a soft dough.
6. Gather the dough into a ball, wrap it in cling film, and chill in the fridge for at least 30 minutes. Roll out the dough to 3mm thickness. Use the rolled-out pastry to line a 23cm fluted flan tin, gently pressing it into the base and up the sides. Preheat the oven to 180°C. Line the pastry case with non-stick baking paper and fill with uncooked rice. Bake blind for 15 minutes. Then, remove the beans and paper and cook for another 5 minutes to dry out the base.
7. Pour the milk and the white chocolate powder into a kitchen aid bowl and whisk on high speed for five minutes.
8. Spoon the white chocolate mousse into the pastry case, arrange the caramelised oranges on top of the mousse and then spoon over the remaining caramel sauce.

Callebaut White Chocolate Mousse

Nothing beats the taste and texture of your homemade chocolate mousse of course, but Callebaut®'s Dark or White Chocolate Mousse is a great alternative when a busy service requires you to come up with a fast and tasty solution.

Croxtan Manor Unsalted Butter

Our very own Croxtan Manor butter is made with fresh milk from British cows raised to strict quality standards. Perfectly used for enriching pastry dough, melting into sauces or lavishing on hot crumpets. This unsalted butter is not blended and is additive free.
